

Seared Ahi Tuna Gyro



Serves 4-6

Ingredients

Gyros

- 4 tablespoons extra virgin olive oil
- 1/2 tablespoon fresh lemon juice
- 4 garlic cloves, peeled and minced
- 3 teaspoons fresh oregano, chopped
- 2 teaspoon fresh rosemary, chopped
- 1 pinch salt
- 1/2 teaspoon ground black pepper
- 8 pita breads
- 2 lbs. fresh ahi steak cut into 4-6 oz. pieces
- tzatziki sauce
- 4 cups iceberg lettuce, sliced
- 4 sweet cherry tomatoes, chopped

Instructions

In a bowl, whisk together the oil, lemon juice, garlic, oregano, rosemary, salt and pepper leaving out 1 teaspoon each of chopped rosemary and oregano for later use.

Pour over the ahi steak.

Cover with plastic wrap and marinate, refrigerated, for at least 2 and up to 4 hours, turning occasionally.

lightly coat cast iron pan with avocado oil or vegetable oil and preheat to high heat.

Remove the ahi from the marinade.

Sear Tuna for approximately 4 minutes (2 minutes per side for a 3/4" steak).

For a rarer ahi tuna, heat the pan to high, and sear quickly, about 1.5" minutes per side.

Thinly slice the ahi into strips and place the meat in the center of the pita breads.

Sprinkle the remaining fresh rosemary and oregano over the seared tuna.

Top with Tzatziki sauce, lettuce and chopped tomatoes, and serve.

For best results, brush the pita with olive oil and lightly warm.

Serve with tabbouleh salad, cucumber salad, fresh green salad or tater tots.