

# Greek Steak Pita with Caramelized Onions and Mushrooms

## You'll need

### Ingredients

1 to 1 1/2 lb top sirloin steak, cut in thin strips  
1 teaspoon dried oregano  
1 teaspoon Cavender's All Purpose Greek Seasoning  
1/2 teaspoon salt and pepper  
2 large onions, sliced  
8 fresh baby portabella mushrooms, sliced  
2 tablespoons butter  
5 tablespoons olive oil or canola oil, divided  
Pitas

### How to make it

For the onions-Heat a skillet on medium low heat. Add the butter and 2 tablespoons of oil. Once the butter has melted, throw in the onions. Stir frequently. The onions should cook down for at least 30 mins. you may need to adjust the temperature if the onions begin to brown to soon. The key is low and slow.