

GREEK STEAK PITAS WITH CARAMELIZED ONIONS AND MUSHROOMS

Ingredients:

- 1 to 1 1/2 pounds top sirloin steak, thinly sliced
- 1 teaspoon dried oregano
- 1 teaspoon Greek seasoning blend
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 2 large onions, thinly sliced
- 8 ounces baby portabella mushrooms, sliced
- 2 tablespoons butter
- 5 tablespoons olive oil or canola oil, divided
- Pitas

Directions:

1. Begin by caramelizing the onions. Heat a skillet over medium-low heat and add the butter and 2 tablespoons of oil. Once melted, add the sliced onions. Stir frequently and cook the onions slowly for at least 30 minutes until they are soft and golden brown. Adjust the heat if needed to prevent them from browning too quickly.
2. While the onions are cooking, prepare the steak. In a ziplock bag, combine the sliced steak, dried oregano, Greek seasoning, salt, and pepper. Shake the bag to evenly coat the steak with the seasoning.
3. Heat 1 tablespoon of oil in a cast iron skillet over medium-high heat. Sear the seasoned steak slices in batches for 1 to 2 minutes per side, depending on your desired level of doneness. Avoid overcrowding the pan and add additional oil if needed. Once cooked, set the

steak aside.

4. In the same skillet, add the remaining oil if necessary and sauté the sliced mushrooms until they are tender.
5. To assemble the pitas, fill each pita with a generous portion of the cooked steak, caramelized onions, and sautéed mushrooms.

Enjoy these flavorful Greek-inspired steak pitas!