



Ingredients 4 Portions

♦ = Kotányi Produkte

4 piece	Rib eye steaks (approx. 250 g)
4 tbsp.	Sunflower oil
4 piece	Pitta breads
2 piece	Tomatoes, on the vine
4 piece	Lettuce leaves
4 tsp.	♦ Grill Chops Seasoning Mix

For the garlic sauce

200 g	Sour cream
100 g	Mayonnaise
1 tsp.	♦ Garlic Granules
1 tsp.	♦ Thyme, Crushed
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

Pita with Rib Eye Steak and Garlic Sauce

⌚ 30—40 Min ♡ ♡ ♡

Preparation

- 1 Rinse the rib eye steaks with cold water and pat dry well. Combine the Kotányi Grill Chop mix with the oil to form a marinade. Rub the steaks with the marinade and leave to infuse until ready to use.
- 2 Mix the ingredients for the garlic sauce together thoroughly and chill the sauce until ready to use.
- 3 Grill the rib eye steaks for around 3–6 minutes on both sides depending on how thick they are and how you like your steak cooked, then season with salt and pepper. Then cover and rest for 5 minutes.
- 4 Quickly warm the pitta breads on both sides using the grill. Slice the tomatoes. Rinse the lettuce leaves.
- 5 Slice the steaks. Cut open the pitta breads and fill each with a lettuce leaf, steak, sliced tomato and garlic sauce. Dish up onto plates and serve with the rest of the sauce.

