

GRILLED GROUND LAMB PITAS

(adapted from [The Splendid Table](#))

2 pounds ground lamb
1 cup fresh cilantro leaves
1/8 cup extra-virgin olive oil
1 tablespoon grated lemon zest plus 3 tablespoons juice
2 tsp ground coriander
1 tsp ground cumin
1 tsp paprika
2 teaspoons salt
1 teaspoon cayenne pepper
1/8 teaspoon ground cinnamon
4 (8-inch) pita breads

Mince cilantro very well. Transfer to large bowl. Stir in oil, lemon zest and juice, coriander, cumin, paprika, salt, pepper, cayenne, and cinnamon. Add lamb and knead gently with your hands until thoroughly combined.

Using kitchen shears, cut around perimeter of each pita and separate into 2 halves. Place 4 thicker halves on counter with interiors facing up. Divide lamb mixture into 4 equal portions and place 1 portion in center of each pita half. Using spatula, gently spread lamb mixture into even layer, leaving 1/2-inch border around edge. Top each with thinner pita half. Press each sandwich firmly until lamb mixture spreads to 1/4 inch from edge of pita. Transfer sandwiches to large plate, cover with plastic wrap, and set aside.

Place sandwiches on hot grill, cover, and cook until bottoms are evenly browned and edges are starting to crisp, 7 to 10 minutes, moving sandwiches as needed to ensure even cooking. Flip sandwiches, cover grill, and continue to cook until second sides are evenly browned and edges are crisp, 7 to 10 minutes longer. Transfer sandwiches to cutting board and cut each in half crosswise. Serve immediately.