

Greek Nachos

6 whole wheat pitas (I liked using thinner ones, often used in Middle Eastern cooking), cut into triangles

2 Tbsp. olive oil, divided (cooking spray may be substituted for part)

1/2 onion, diced

2 cloves garlic, minced

1 Tbsp. tomato paste

1 lb. ground lamb

1/3 cup water (or broth)

1/2 tsp. cinnamon

1/2 tsp. oregano

1/8 tsp. cloves

[Greek salsa](#)

[Tzatziki](#)

Preheat the oven to 425.

Toss the pita chips with 1.5 Tbsp. olive oil and spread across a large baking pan. Top with a little kosher salt, if desired. (Alternatively, spray a pan with the cooking spray, place the pita chips on the pan, and then spray the tops with oil.) Bake the pita chips until crisp and golden, about 8-10 minutes.

To make the meatsauce, heat a skillet over medium heat and then add the remaining 1/2 Tbsp. oil. Cook the onions until tender, and then stir in the garlic and tomato paste, and saute another minute. Add the lamb and brown; drain if necessary. Add the water, cinnamon, oregano, cloves, and salt and pepper to taste. Simmer for 10 minutes.

To assemble: Place a portion of baked pita chips on a plate. Spoon the seasoned lamb over the chips. Top with the salsa and tzatziki.