

Tri-Tip Sandwich Recipe

Ingredients

- [Kebab Daddy Meats Beef Tri-Tip Shish Kebabs](#)
- Ciabatta or baguette rolls
- 1 cup [tzatziki sauce](#)
- 1 cup cherry tomatoes, sliced
- 1/2 red onion, thinly sliced
- 1 cucumber, thinly sliced
- Feta cheese, crumbled
- Fresh spinach or arugula

Instructions

Grill the Tri-Tip:

- Preheat your grill to medium-high heat.
- Grill the Kebab Daddy Meats Beef Tri-Tip Shish Kebabs for about 15-20 minutes, turning occasionally, or until it reaches your desired doneness.
- Take it out from the meat skewers and let it rest for a few minutes before slicing it thinly against the grain.

Prepare the Sandwich:

- Slice the ciabatta or baguette rolls in half.
- Spread a generous layer of tzatziki sauce on each side of the bread.
- Place the sliced tri-tip on the bottom half of the bread.
- Top with sliced cherry tomatoes, red onion, cucumber, crumbled feta cheese, and fresh spinach or arugula.
- Place the other half of the bread on top to create the sandwich.

Serve and Enjoy:

- Cut the sandwich into desired portions and serve immediately.
- You can also wrap it in parchment paper or foil for a portable meal.