

Greek-Style Chicken Gyros with Tzatziki & Pita

Servings: 4

Prep Time: 15 minutes

Marinating Time: 4-24 hours

Cook Time: 15-20 minutes

Ingredients:

For the Gyros Meat:

900g chicken thighs (alternatively pork shoulder thinly sliced)

100g Greek Gyros Marinade (10-12%) MM12643

For the Tzatziki:

200 g Greek yogurt

Half a cucumber, grated and squeezed dry

1 garlic clove, minced

1 tbsp olive oil

1 tsp lemon juice or vinegar

Salt and fresh dill (or mint) to taste

To Serve:

4 pita breads or flatbreads

Sliced red onion

Tomato wedges

Shredded lettuce

Method

Ingredients

- | | |
|---|---|
| 1 | GREEK GYROS MARINADE 3KG PAIL, SJ#
MM12643 |
| 2 | CHICKEN |

%	Example Batch (g)
10.0%	100
90.0%	900
100%	1,000

- | | |
|---|---|
| 1 | Cover the meat evenly with the marinade. Place in a sealed container or zip bag and refrigerate for at least 4 hours, up to 24 hours. |
|---|---|

Serving Suggestion



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