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

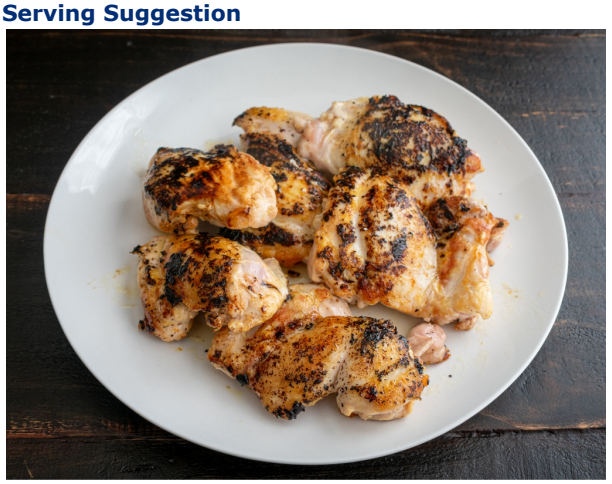
To Serve:
4 pita breads or flatbreads
Sliced red onion
Tomato wedges
Shredded lettuce

Method

	Ingredients	%	Example Batch (g)
1	GREEK GYROS MARINADE 3KG PAIL, SJ# MM12643	10.0%	100
2	CHICKEN	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



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at **www.scobiesdirect.com**

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