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

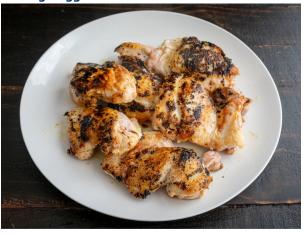
To Serve: 4 pita breads or flatbreads Sliced red onion Tomato wedges Shredded lettuce

Method

Ingredients		%	Example Batch (g)
1	GREEK GYROS MARINADE 3KG PAIL, SJ# MM12643	10.0%	100
2	CHICKEN	90.0%	900
		100%	1,000

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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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS Tel: 01355 237041 Fax: 01355 263585 e-mail:info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE Tel: 028 9084 1025 Fax: 028 9084 3547