

# Gyros

Serves: 4

## Ingredients

680gr chicken breast, pork, or lamb, cut into thin strips (note: the chicken will be drier than other meats because of the low fat content)  
3-4 tablespoons Greek Seasoning  
2 tablespoons olive oil  
1 medium brown onion, cut in half and then thinly sliced  
Toppings:  
Finely shredded red cabbage,  
thinly sliced onions,  
chopped tomatoes  
8 whole wheat pittas or flatbreads (2 each)  
Tzatziki Sauce  
Dried Sumac for sprinkling on top (optional)

## Instructions

1. Add the Greek Seasoning to the meat, toss to combine, and let marinate for at least 15 minutes.
2. Heat the oil in a large skillet over medium-high heat. When the oil is hot, add the meat strips and cook until brown on all sides. Add the sliced onions and continue to sauté until the onions are tender and translucent, about 5-7 minutes. If the mixture is too dry, add a little more olive oil. Add more Greek Seasoning to taste.
3. Wrap the pittas/flatbreads in aluminium foil and warm them in the oven.
4. Spread  $\frac{1}{4}$  cup of the meat mixture on each pitta and top with red cabbage, onions, tomatoes and drizzle with tzatziki sauce. Sprinkle with dried sumac (if using). Serve immediately.

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