

# Gyros



Serves: 4

## Ingredients

680g pork, lamb or chicken breast, cut into thin strips  
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 (2 each)  
Tzatziki Sauce  
Dried Sumac for sprinkling on top (optional)

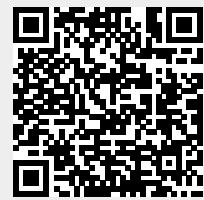
## Linked recipes:

[Greek seasoning](#)  
[Greek Tzatziki Sauce](#)

## 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 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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