

Gyros

Serves: 4

Ingredients

1½ lbs chicken breast, pork, lamb or beef, 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 extra virgin olive oil
1 medium yellow onion, cut in half and then thinly sliced
Toppings: Finely shredded red cabbage, thinly sliced onions, chopped tomatoes
8 whole wheat pitas 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 chicken strips and cook until golden brown on all sides. Add the sliced onions and continue to saute 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 pitas/flatbreads in aluminum foil and warm them in the oven.
4. Spread ¼ cup of the chicken mixture on each pita and top with red cabbage, onions, tomatoes and drizzle with tzatziki sauce. Sprinkle with dried sumac (if using). Serve immediately.

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