

CHICKEN & LAMB MIXED GYROS

INGREDIENTS :

Chicken thighs
Lamb shoulders
Salt
Cayenne pepper
Sweet paprika
Chili flakes
Onion powder
Fresh Crushed garlic
Cumin powder
Olive oil
Thyme

PREPARATION :

Slice the meat into slices no more than 1cm thick
Marinate the lamb and chicken separately using the abovementioned ingredients



Cook
Time 

First Carve After
1.0 HR.

IMAGE BELOW

Gyros self basting

HOT TIP

Alternate the chicken and lamb
when putting it onto the skewer so
the lamb keeps the chicken moist

