

Chicken Gyros

with Tzatziki



Ingredients:

- 1 kg boneless chicken thighs
- Marinade: 3 tsp minced garlic, juice from 1 lemon, 1 tbsp olive oil, 1 tbsl oregano, 1 tsp salt, black pepper
- Pita bread
- Tzatziki: 2 cucumbers, 2 cups plain Greek yoghurt, 1 tbsp lemon juice, 1 tbsp olive oil, 1 tsp salt
- Salad: tomatoes, cucumbers, red onion, parsley

HOT TIP

Cook using mallee root rather than briquettes or gas to get truly authentic flavour

PROCEDURE:

Marinate the meat:

- Mix the marinade together and then pour over the chicken.
- Allow to marinate overnight.

Make the tzatziki:

- Cut the cucumbers lengthways and use a teaspoon to remove the seeds.
- Grate the cucumber using the largest side of the grater and squeeze out the extra moisture from the cucumber using your hand.
- Strain out any excess fluid from the yoghurt using a cheese cloth. This can be done overnight depending on how thick you like your tzatziki.
- Mix all the ingredients together.

Salad:

- Diced and mix together. Season with salt, oregano and a splash of olive oil (optional)

Cook:

- Cook the chicken on the grill for around 10 minutes or until cooked through. Once cooked, cut into thin slices.
- Cook over mallee root charcoal for optimum flavour
- Warm the pita bread on the grill when the chicken is almost read

Assembly:

- Lay pita bread flat on a plate
- Use a spoon to dish up some salad
- Use tongs to add some chicken
- Add generous amounts of tzatziki over the top
- Roll the pita bread up

Cook Time 

10 MIN.