



UCCOOK

Greek Chicken Gyros

with tzatziki & fresh oregano

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

Chef: Samantha du Toit

Wine Pairing: Delheim Wines | Delheim Chenin Blanc (Wild Ferment)

Nutritional Info

	Per 100g	Per Portion
Energy	587kJ	3111kJ
Energy	140kcal	744kcal
Protein	11.6g	61.5g
Carbs	14g	74g
of which sugars	3g	15.8g
Fibre	1.4g	7.6g
Fat	4.3g	22.9g
of which saturated	1.7g	8.9g
Sodium	195mg	1036mg

Allergens: Cow's Milk, Gluten, Allium, Wheat, Sulphites

Spice Level: NONE

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	2	Free-range Chicken Breast/s <i>pat dry & cut into 1-2cm thick strips</i>
75g	150g	Sliced Onion
10ml	20ml	Smoked Paprika
10ml	20ml	Garlic Flakes
3g	5g	Fresh Oregano <i>rinse & pick</i>
50ml	100ml	Low Fat Plain Yoghurt
20g	40g	Sun-dried Tomatoes <i>drain</i>
40g	80g	Grated Mozzarella Cheese
1	2	Flatbread/s
50ml	100ml	Tzatziki
20g	40g	Salad Leaves <i>rinse & roughly shred</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Seasoning (salt & pepper)

1. GOLDEN CHICKEN Place a pan over medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. Remove from the pan.

2. PACKED WITH FLAVOUR Return the pan to medium heat with a drizzle of oil. When hot, fry the onion until golden, 4-5 minutes (shifting occasionally). Add the paprika, the garlic flakes, and the oregano. Fry until fragrant, 1-2 minutes. Add the yoghurt and ½ the sun-dried tomatoes. Stir until combined. Remove from the heat, mix through the chicken, the cheese, and season.

3. TOASTED FLATBREAD Place a clean pan over medium heat. When hot, toast the flatbread/s until golden, 1-2 minutes per side.

4. SO-GOOD GYROS Top the toasted flatbread/s with the cheesy sun-dried tomato chicken. Dollop over the tzatziki and top with ½ the shredded salad leaves. Roll up before serving. Make a side salad with the remaining salad leaves, the sun-dried tomatoes, and a drizzle of olive oil. Enjoy, Chef!