



UCCOOK

Greek Chicken Gyros

with tzatziki

Hands-on Time: 25 minutes

Overall Time: 25 minutes

Quick & Easy: Serves 3 & 4

Chef: Samantha du Toit

Wine Pairing: Groote Post Winery | Groote Post Seasalter Sauvignon Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	572kJ	2975kJ
Energy	137kcal	712kcal
Protein	11.5g	60.1g
Carbs	14g	74g
of which sugars	3g	15.7g
Fibre	1.4g	7.5g
Fat	4.4g	22.7g
of which saturated	1.7g	8.8g
Sodium	197mg	1028mg

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

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3

[Serves 4]

450g	600g	Free-range Chicken Mini Fillets
225g	300g	Sliced Onion
30ml	40ml	Smoked Paprika
30ml	40ml	Garlic Flakes
150ml	200ml	Low Fat Plain Yoghurt
60g	80g	Sun-dried Tomatoes <i>roughly chop</i>
120g	160g	Grated Mozzarella Cheese
3	4	Flatbreads
150ml	200ml	Tzatziki
60g	80g	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. You may need to do this step in batches. 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, 6-7 minutes (shifting occasionally). Add the paprika and the garlic flakes. Fry until fragrant, 1-2 minutes. Add the yoghurt and $\frac{1}{2}$ 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 flatbreads until golden, 1-2 minutes per side.

4. **SO-GOOD GYROS** Top the toasted flatbreads with the cheesy sun-dried tomato chicken. Dollop over the tzatziki and top with $\frac{1}{2}$ the salad leaves. Roll up before serving. Make a side salad with the remaining salad leaves, the remaining sun-dried tomatoes, and a drizzle of olive oil. Enjoy, Chef!