

LAMB GREEK GYROS WRAPS

EUROPE
/ GREECE

ORIGINS

Named after the Greek word for 'round' from the rotisserie it's cooked on, the origins of the Gyros are hotly contested. Many believe it was brought to Greece in the 1920s by refugees from Istanbul and others, that its roots come from Armenian stall-holders in Athens. No matter which theory you subscribe to, however, Gyros is undoubtedly Greece's most popular street eat made from either minced beef, lamb, or chicken.



4



35 min



15 min



WHAT YOU NEED

- 1/2 pkt (12.5 g) Greek spice
- 2 tsp lemon juice
- 500 g lamb back straps
- 4-6 pita or flatbreads
- 1 onion, chopped
- 150 g greek yoghurt or tzatziki*
- 2 tomatoes, diced
- 2 cucumbers, diced

HOW TO MAKE

①

Combine lemon juice, spice and 2 tbsp olive oil. Toss in lamb to coat and set aside to marinate, 30 min.

②

Grill lamb on high until cooked, 5 min each side. Set aside to rest before slicing.

③

Heat flatbreads and top with lamb, fresh ingredients and yoghurt or tzatziki*.

HOW TO SERVE

Serve with yoghurt or tzatziki* and garnish with fresh parsley.v

HINTS & TIPS

SIDES & CONDIMENTS

Tzatziki dressing*
100 g plain yoghurt
1 tbsp tahini
1 tbsp olive oil
1 tbsp lemon juice
1 clove garlic, minced
Mix all ingredients together in a bowl.

SWAPS & ALTERNATIVES

veggie combos: use halloumi instead of lamb
reduce meat: 250 g lamb + 250 g roasted eggplant
alternative: replace yoghurt with tzatziki or smoky aioli

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