Best DUTY
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Traditional Greek Beef Gyros with Tzatziki Sauce

INGREDIENTS

FOR THE GYRO BEEF

- 450g Beef Strips
- 1 Medium red onion, chopped
- 2 tbsp. Minced garlic
- 2 tsp. Marjoram
- 2 tsp. Rosemary
- 2 tsp. Oregano
- 2 tsp. Salt
- 2 tsp. Black Pepper
- 1 tsp. Olive oil
- 1 large Ziploc bag

FOR THE TZATZIKI SAUCE

- 1 cup Fat-free plain Greek yogurt
- 2 Cloves garlic, crushed
- ½ Cucumber, finely chopped
- 2 tbsp. Chopped fresh parsley
- Salt to taste

FOR THE GYROS

- 4 Pita Breads
- 4 Lettuce leaves
- 4 Tomato slices
- Onion slices
- Cucumber slices

tbsp = tablespoon
tsp = teaspoon

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DIRECTIONS

FOR THE GYRO BEEF

1. In a large Ziploc bag, add the beef strips and seasonings; marjoram, rosemary, oregano, salt and black pepper. Seal the bag and shake.
2. Heat your Chef Supreme Frying Pan on medium heat on the stove.
3. Add olive oil and fry the seasoned beef strips for 10 minutes, until cooked to preference.

FOR THE TZATZIKI SAUCE

1. In a small bowl, mix together yogurt, cucumber, garlic, parsley, and salt.
2. Cover the bowl with plastic wrap and refrigerate for 1 hour.
3. Before serving, give it a nice stir.

FOR THE GYROS

1. Build and serve your traditional Greek gyros with pita bread, lettuce, crispy beef strips, sliced onion, sliced tomato, cucumber and homemade tzatziki sauce. Enjoy!