

Gyros for 4



In Greece we also call them souvlaki.

Souvlaki stand for skewer, as the meat is cooked on a skewer, usually over a charcoal fire.

Here is the perfect thing for an outdoor BBQ with friends.

Just be sure to double or triple the recipe depending on how many you will have over!

one tip

You can marinate the chicken in a little olive oil and spices. Or use whatever meat marinade is your favorite.



You will need-

8 wooden skewers

Chicken or pork meat cut into approx 1" cubes (a good meat market will do this for you)

Tzatziki (yogurt sauce)

4 medium tomatoes diced

2 medium sized onion sliced thinly

Pita bread (the closest in the U.S. to the pita bread that we use in Greece is naan bread-this is thick and can take the grilling and the wrapping)

Grill your chicken/ pork to your desired state of doneness

Brush the pita with olive oil and place on grill just as the chicken is getting done

Place pita bread on plate

Take the already cooked chicken skewer and using the pita bread remove the chicken onto the bread

Put 1 tbsp of tzatziki on the pita slathered beside the chicken/ pork

Sprinkle on the tomatoes and the onions (not too many because you need to roll the pita.

Roll everything up and enjoy!

This recipe makes two souvlakis per person.