

**Yianni Passaris**  
**Ping Pong Restaurant**

**Greek Traditional Gyros**



**Ingredients**

- Mr Pita pita bread (1 packet)
- 6 chicken thighs
- 3 tomatoes
- Flat-leaf parsley
- 2 White onion
- 1 tzatziki dip or Mustard mayo
- Smoked paprika
- Dried thyme
- Ground coriander
- Oregano
- Salt
- Minced garlic
- Lemon & the zest
- Black pepper
- Ground Cumin
- Lemon juice
- Olive oil
- Baking paper
- Dijon mustard
- Kewpie Mayo

## Method

Mix dried powders, garlic, lemon, zest, oil, salt & pepper and cover to marinate in the fridge overnight (if possible - otherwise at least for 1 hour).

Heat the pan and grill and cook the chicken. Then slice into small pieces.

1. Slice vegetables.
2. Warm pita bread on the same pan.
3. Once everything is cooked assemble, from bottom to top:

Baking paper (rectangle sheet)

Pita bread

Chicken

Tzatziki

Tomatoes

Onions

Parsley

Chips

Dust some smoked paprika.

Oregano

4. Wrap & Enjoy