

# GREEK GYROS ROAST CHICKEN WITH FETA

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 stallholders 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



10 min



45 min



## WHAT YOU NEED

- 1/2 pkt (12.5 g) Greek spice
- 50 g feta
- 500 g chicken thigh cutlets
- 1 onion, quartered
- 100 g cherry tomatoes
- 2-3 tbsp lemon juice
- 10 (300 g) chat potatoes

## HOW TO MAKE

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Heat oven 190 deg, Toss chicken, with 2 tbsp olive oil, spice, and lemon juice.

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Add onion, chicken and potatoes. Cook 20 min, then flip chicken and potatoes. Cook 20 min.

③

Add cherry tomatoes. Cook 5 min.

④

Top with crumbled feta and fresh parsley or basil.

## HOW TO SERVE

Serve with a green salad\*

## HINTS & TIPS

### SIDES & CONDIMENTS

Green salad\*

1 cucumber sliced

2 radishes sliced

2 cups lettuce shredded

1tbsp olive oil

1 tbsp white vinegar

2 tbsp fresh chopped parsley

1 shallot sliced

Mix all ingredients together in a bowl.

### SWAPS & ALTERNATIVES

veggie combos: sweet potatoes and zucchini can be used instead of new potatoes

reduce meat: 250 g chicken + 250 g roasted eggplant or cauliflower

alternative: use lamb instead of chicken

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