

# MUSHROOM 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 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



15 min



10 min



## WHAT YOU NEED

- 1/2 pkt (12.5 g) Greek spice
- 500 g large field Mushrooms, sliced
- 2 tbsp soy sauce
- 1 tomato, sliced
- 1 capsicum sliced
- 4 Lettuce leaves
- 150 g greek yoghurt or tzatziki\*
- 2 tbsp lemon juice
- 1 avocado sliced
- 4-6 pita or flatbreads

## HOW TO MAKE

①

Combine lemon juice, soy sauce, spice and 2 tbsp olive oil. Toss in Mushrooms to coat and set aside to marinate, 10 min.

②

Sauté onion and capsicum 5 min, set aside. Sauté Mushrooms on high until cooked.

③

Heat flatbreads and top with Mushrooms, tomato, avocado, lettuce and yoghurt or tzatziki\*.

## HOW TO SERVE

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

## 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 Mushroom.  
alternative: replace yoghurt with tzatziki or smoky aioli.

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