

HOW TO USE · GYRO SPICE

GYRO-STYLE LAMB WRAPS

A warm herb and cumin seasoning for gyro-style meats, tucked into a pita with salad and yoghurt.

SERVES	PREP	COOK
4	15 min	15 min

INGREDIENTS

- 500 g lamb backstrap or boneless lamb, thinly sliced
- 1 tbsp oil
- 2 tsp Gyro Spice
- 4 pita or flatbreads
- Tomato, onion, lettuce and yoghurt, to serve



METHOD (stovetop)

1. Toss the lamb with the oil and seasoning.
2. Cook in a hot pan in batches 2–3 minutes, until browned but still tender.
3. Warm the pita, then fill with the lamb, salad and a spoon of yoghurt.

GYRO-STYLE LAMB WRAPS

ROAST GYRO CHICKEN

200°C fan · 25-30 min

Hands-off

1. Rub 8 chicken thigh fillets with 1 tbsp oil and 2 tsp of the seasoning.
2. Roast at 200°C fan-forced until cooked through.
3. Slice and serve in pita with salad and yoghurt.

OVEN PITA DINNER

200°C fan · 25 min

All in the oven

1. Roast seasoned lamb or chicken as above.
2. Warm the pita in the oven for the last 5 minutes.
3. Let everyone build their own wrap.

YOGHURT SAUCE

2 min

To go with the wraps

1. Stir a pinch of the seasoning through ½ cup plain yoghurt with a squeeze of lemon.
2. Add a little grated cucumber if you like.
3. Spoon into the wraps.

OTHER WAYS TO USE IT

→ Rub onto lamb mince for seasoned rissoles.

→ Sprinkle over roast potatoes.

→ Use as a seasoning on grilled vegetables in a wrap.

ALLERGENS May be present: Soy, Gluten, Mustard, Sesame.
SALT This blend contains salt, so taste before adding any more.