

VEGGIE GYROS

*WHEN POSSIBLE, USE ORGANIC OR LOCAL GROWN PRODUCTS

INGREDIENTS

- 2 ZUCCHINI
- 2 YELLOW ZUCCHINI
- 1 SWEET ONION
- 1 RED ONION
- EVOO
- MINCED GARLIC
- GINGER
- CUMIN
- TURMERIC
- CAYENNE PEPPER
- SALT
- PEPPER
- GREEK PITAS
- FETA
- TZATZIKI (STORE BOUGHT)



STEP 1

CUT ALL VEGETABLES INTO 2-3 INCH LONG THIN STICKS AND PLACE IN MEDIUM SIZE MIXING BOWL.

STEP 2

COAT ALL THE VEGETABLES WITH EVOO AND ADD ALL SEASONINGS TO TASTE.

STEP 3

COOK ALL VEGETABLES IN SKILLET UNTIL TENDER, BUT STILL A BIT CRUNCHY.

STEP 4

SPRAY SKILLET WITH EVOO AND WARM/LIGHTLY TOAST YOUR PITAS ON BOTH SIDES.

STEP 5

PLACE PITA ON PLATE AND GENEROUSLY SPREAD TZATZIKI AND BEGIN TO STACK YOUR GYRO WITH LETTUCE, TOMATOES AND YOUR VEGETABLES. CAREFULLY WRAP AND SERVE.