

# Chick'n Gyro with Tzatziki

DEVELOPED BY: Chefs Carolyn, Anita, Maria and Patty at Northern Michigan University

Servings: 2-4 Serving Size: 1 pita

Ingredients	Quantity	Measure
Tofurky Chick'n	8	Ounces
Vegan yogurt	2	Tablespoons
Red wine vinegar	1 ½	Tablespoons
Garlic powder	1	Tablespoon
Oregano	1	Teaspoon
Black pepper	¼	Teaspoon
Salt	¼	Teaspoon
Red pepper flakes		Pinch
Olive oil	1	Tablespoon
Pita	2-4	each
<b>Tzatziki</b>		
Vegan Greek-style yogurt	¾	Cup
Cucumber, sliced	½	cup
Lemon, juiced	½	Lemon
Garlic cloves, minced	2-3	Cloves
<b>Garnish</b>		
Red onion, sliced		Garnish
Tomato, sliced		Garnish
Parsley, chopped		Garnish

## Preparation

1. In a bowl, add the chick'n and all the ingredients except the olive oil. Mix together. Marinate for at least 45 minutes or up to 4-6 hours in the fridge.
2. To prepare the tzatziki, grate the cucumber using a box grater. Add it into a cheesecloth or a strainer and squeeze out the water. The water from the cucumber will make the tzatziki thinned out and watery. Alternatively, you can let it sit in a strainer overnight with salt in a bowl and drain out the water that way.
3. In a bowl, add the yogurt, cucumber, garlic, lemon and salt. Mix together and refrigerate until ready to use.
4. When you are ready to prepare the chick'n add it into a skillet with the oil and cook for about 10 minutes over medium heat until chick'n is crispy and browned.
5. When ready to assemble the pita, add the chick'n along with some cut up cucumber, tomato, and red onion. Top with tzatziki, fresh parsley and lemon juice.

## Notes

The longer it marinates, the more flavor the vegan chick'n will have.

