

Gyros - Γύρος (yiros)



Thinly sliced rotisserie meat, often pork, chicken, or lamb, served in pita bread with tomatoes, onions, and tzatziki sauce.

SERVES	PREP	COOK	TOTAL	CUISINE
Serves 4	25 minutes	20 minutes	45 minutes	Greek

Ingredients

- 800 g (1 lb 12 oz) boneless pork shoulder, cut into thin strips
- 2 tbsp olive oil
- 2 garlic cloves, finely grated
- 1 tbsp dried oregano
- 1 tsp sweet paprika
- 1 tsp ground cumin
- 1 tsp fine sea salt
- ½ tsp freshly ground black pepper
- 1 tbsp red wine vinegar
- For the tzatziki: 400 g (14 oz) Greek yoghurt



- 1 small cucumber, halved lengthways and seeds scraped out
- 1 garlic clove, finely grated
- 1 tbsp extra-virgin olive oil
- 1 tbsp lemon juice
- 1 tbsp finely chopped dill
- ½ tsp fine sea salt
- For serving: 4 large Greek pitta breads
- 2 medium tomatoes, sliced
- 1 small red onion, thinly sliced
- A little extra olive oil, for brushing

Method

1. Put the pork strips into a large bowl. Add the olive oil, garlic, oregano, paprika, cumin, salt, pepper and red wine vinegar, then mix thoroughly so every piece is coated.
2. Cover and marinate for at least 20 minutes at room temperature, or up to 8 hours in the fridge, so the seasoning penetrates and the meat firms slightly.
3. Make the tzatziki: grate the cucumber coarsely, then squeeze it firmly in a clean cloth or your hands to remove excess liquid.
4. Stir the cucumber into the yoghurt with the garlic, olive oil, lemon juice, dill and salt. Chill until needed so the flavours meld and the sauce thickens.
5. Heat a large frying pan over medium-high heat for 2 minutes until hot. Add the pork in a single layer, in batches if needed, and cook for 3–4 minutes undisturbed to build colour.
6. Turn and continue cooking over medium-high heat for another 4–6 minutes, stirring occasionally, until the strips are browned at the edges and cooked through with no pink remaining.
7. Reduce the heat to low and let the pork sit in the pan for 1 minute, tossing once, so it stays juicy while you warm the bread.
8. Warm the pitta breads one by one in a dry frying pan over medium heat for 30–40 seconds per side, or until soft and flexible with a few toasted spots.
9. Brush the warm pitta lightly with olive oil, then top each with pork, sliced tomato, red onion and a generous spoonful of tzatziki.
10. Fold or roll at once and serve immediately while the bread is warm and the meat is at its best.

To serve



Serve wrapped in parchment or on a plate with extra tzatziki, a simple Greek salad and lemon wedges. A chilled dry white wine or a cold beer suits it well.

