Slow Cooker Gyros



This recipe produces the most flavorful gryos, and can be made in a slow cooker. Topped with fresh vegetables, and a homemade tzatziki sauce, this tasty dish couldn’t be easier to make from home!

Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

1/2 pound cooked gyro meat (homemade or deli bought)
1/2 teaspoon oil
2 slices pita bread
2 tablespoons feta cheese
2 tomatos (sliced)
1/3 cup lettuce (chopped)
1/4 red onion (sliced)

Tzatziki Sauce

Homemade Tzatziki Sauce:

1 cucumber
1-2 tablespoons fresh lemon juice
1 1/2 cups Greek yogurt
2 tablespoons olive oil
1 clove garlic (minced)
1 tablespoon dill (chopped)
salt & pepper to taste

Directions:

1. Toast pitas in a toaster or place in the oven until heated.
2. Prep toppings and prepare tzatziki sauce.
3. Cut the gyro meat into thin strands and place into slow cooker.
4. Add meat to pita bread and top with desired toppings.