

greek gyro



Serving Suggestion



greek gyro

portion size:
1 gyro

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Tzatziki Sauce					<ol style="list-style-type: none"> 1. Peel and dice cucumbers. 2. Combine cucumbers, yogurt, lemon juice, garlic, and dill. Refrigerate for at least 1 hour. 3. Lay out flatbread. Cover flatbread with lettuce. 4. Place 6 slices of turkey and 2 slices of tomatoes on top of lettuce. Top with a #40 scoop of tzatziki sauce.* 5. Fold flatbread in half. <p>* If the gyros are to be held, serve sauce on the side.</p>
Cucumbers	2 lbs. 4 oz.		4 lbs. 8 oz.		
Greek yogurt, non-fat plain	1 qt.	2 lbs.	2 qt.	4 lbs.	
Lemon juice	¼ c.		½ c.		
Garlic, minced	1 ½ tbsp.		3 tbsp.		
Dill weed, dried	2 tbsp.		¼ c.		
Whole grain flatbread, 2oz.	50 ea.		100 ea.		
Leaf lettuce		2 lbs. 6 oz.		4 lbs. 12 oz.	
JENNIE-O® All Natural Sliced Turkey Breast, #231818, thawed		9 lbs. 6 oz.		18 lbs. 12 oz.	
Tomatoes, large, sliced ¼"		5 lbs. 11 oz.		11 lbs. 6 oz.	

1 serving provides 2 oz. meat/meat alternate, 2 oz. servings bread/grain, and ¼ c. vegetable.

For preparation by a food preparation establishment only, according to the food code or equivalent.

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Nutrients Per Serving					
Calories	287 cal	Trans Fat	0g	Carbohydrates	30 g
Fat	7 g	Cholesterol	41 mg	Dietary Fiber	4 g
Saturated Fat	2 g	Sodium	766 mg	Protein	27 g