

TURKEY MEATBALL GYROS



Gordon
RESTAURANT
MARKET

Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
Turkey Meatballs:		
501973	Ground Turkey	1 lb.
790220	Red Onion, finely diced	¼ cup
644650	Garlic Cloves, minced	2
513733	Trade East® Leaf Oregano Spice	1 tsp.
560545	Fresh Spinach, chopped	1 cup
424307	Kosher Salt	to taste
225037	Trade East Regular Ground Black Pepper	to taste
131231	Olive Oil	2 Tbsp.
434288	Optional, Gordon Choice® Large Grade A Shell Eggs	2
Tzatziki Sauce		
879081	Plain Greek Yogurt	½ cup
532312	Cucumber, grated	¼ cup
677558	Lemon Juice	2 Tbsp.
Market item	Dry Dill	½ Tsp.
224839	Trade East Garlic Powder Spice	½ Tsp.
424307	Kosher Salt	to taste
Market item	Fresh Mint	3 Tbsp.
Toppings:		
790220	Red Onions, thinly sliced	½ cup
962222	Tomato, diced	1 cup
532312	Cucumber, diced	1 cup
216713	Sienna Bakery® Naan Stone Baked Flatbread	4

Preparation Instructions

Wash hands.

To a large bowl add, ground turkey, diced red onion, minced garlic, oregano, fresh spinach, salt, and pepper. (Optional: add 2 eggs to help bind the meatballs together.) Using your hands mix all the ingredients together until meat forms a ball and sticks together.

Then using your hands, create 1 inch meatballs.

Heat a large skillet to medium high heat. Add olive oil to the pan, and then add the meatballs. Cook each side for 3-4 minutes until they are browned on all sides. Remove from the pan.

In the meantime, to a small bowl add greek yogurt, grated cucumber, lemon juice, dill, garlic powder, and salt to taste. Mix together until everything is combined.

To assemble the gyros, warm up the flatbread, then add 3 meatballs, sliced red onions, tomatoes, and cucumbers. Top with Tzatziki sauce.