



## Greek Meatball Gyro

Oven roasted meatballs stuffed in a whole grain pita pocket with lemony dill yogurt sauce and a fresh 'n crunchy marinated vegetable salad that includes chopped tomatoes, cucumbers, onions, garlic and parsley.

*Servings: 10 (5 per serving)*

Ingredients	Amount	Amount
Deluxe Meatball Advance Pierre® # 3-17-305-0	.05 oz.	50 pc
Whole Grain Pita Pockets, 6"	10	10
Lemony Dill Yogurt Sauce	1¼ C	10.80 oz.
Marinated Vegetable Salad	2½ C	15.00 oz.

### **DIRECTIONS:**

1. Cut a slit, approximately one-third of the circumference of the pita pocket, into each of the pita pockets. Shingle the cut pita pockets on a sheet pan lined with parchment paper and cover tightly with foodservice film. Hold the covered pan of cut whole grain pita pockets in a hot box at 145°F for 30-45 minutes prior to using so they are warm and soft.
2. Arrange the frozen Italian style meatballs in a single layer on a sheet pan lined with parchment paper and cover tightly with aluminum foil. Heat the covered pan of meatballs in a preheated 350°F convection oven for 8 minutes. Remove the pan from the oven, remove the aluminum foil, and continue to heat the meatballs uncovered for an additional 6-8 minutes or until the minimum internal temperature reaches 165°F. Hold the heated meatballs covered in a hot box at 145°F until ready to serve.
3. To build the meatball gyros spread 2-tablespoons of the prepared Lemony Dill Yogurt Sauce on the inside of each cut pita pocket. Next stuff 5-heated meatballs into each pita pocket, and then top the meatballs with a ¼-cup of the prepared Marinated Vegetable Salad. Serve each gyro immediately, or briefly hold the built gyros loosely covered in a hot box at 145°F until ready to serve.
4. Alternatively, the meatball gyros can be served with the condiments on the side. To do this build the gyros with just the heated meatballs and hold them loosely covered in a hot box at 145°F. Portion 2-tablespoons of the prepared Lemony Dill Yogurt Sauce into 1-ounce portion cups. Separately portion a ¼-cup of the prepared Marinated Vegetable Salad into 4-ounce portion cups. Place a lid atop all the filled portion cups and hold them under refrigeration at 38°F until ready to serve.
5. One Greek Meatball Gyro, and if necessary, one portion cup each of the Lemony Dill Yogurt Sauce & the Marinated Vegetable Salad, per serving.

### **TYSON® PRODUCTS USED:**

Deluxe Meatball AdvancePierre® # 3-17-305-0

## Lemony Dill Yogurt Sauce

**Servings: 10** (

Yield

: 1¼-cups)

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Plain Nonfat Greek Yogurt, bulk	1 C	8.00 oz.
Mayonnaise, low-fat	¼ C	2.00 oz.
Lemon Juice, bottled	5 tsp.	0.80 oz.
Dill, fresh, chopped	1¼ tsp	
Lemon Zest, fresh, finely minced	? tsp	
Granulated Garlic	½ tsp	
Ground Black Pepper	¼ tsp	

Combine all the ingredients in a mixing bowl and whisk together until thoroughly combined. Before using hold the prepared Lemony Dill Yogurt Sauce covered under refrigeration at 38°F for a minimum of 1-hour to allow the flavors to fully develop and blossom.

## **Marinated Vegetable Salad**

**Servings: 10** (

Yield

: 2 ½ -cups)

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Tomatoes, fresh, cut into a	¼" dice 1 C	. 5.80 oz.
Cucumbers, fresh, deseeded,	¼" dice 1 C	4.70 oz.
Italian Flat Leaf Parsley Leaves, fresh, roughly chopped	6 Tbsp.	0.60 oz.
Banana Pepper Rings, chopped	¼ C	1.40 oz.
Red Onions, fresh, cut into a	¼" dice ¼ C	1.10 oz.
Red Wine Vinegar	2 Tbsp.	1.00 oz.
Olive Oil	1 Tbsp.	0.40 oz.
Granulated Garlic	1 tsp	
Whole Dried Oregano	½ tsp	
Ground Black Pepper ½ tsp	½ tsp	½ tsp

1. Combine all the ingredients in a mixing bowl and gently mix together until thoroughly combined. Before using hold the prepared Marinated

Vegetable Salad covered under refrigeration at 38°F for a minimum of 1-hour to allow the flavors to fully develop and blossom.

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CN Portion	5 pieces
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	210
Total Fat (g)	17.00
Saturated Fat (g)	6.00
Sodium (mg)	270
Carbs (g)	3
Protein (g)	11

