

# Gyros

Serving: 1 sandwich

Ingredients		50 servings	100 servings
Turkey Roast or Diced Chicken	10 pounds	20 pounds	
Lemon Juice	2 cups	4 cups	
Minced Garlic	2 tablespoons + 2 teaspoons	½ cup	
Olive Oil	½ cup	½ cup	
Mustard	1 tablespoon + 1 teaspoon	2 tablespoons + 2 teaspoons	
Oregano	1 tablespoon + 1 teaspoon	2 tablespoons + 2 teaspoons	
<b>Cucumber Sauce</b>			
Cucumber	10 cups	20 cups	
Yogurt, Nonfat, plain	6½ cups	13 cups	
Dill Weed	1 tablespoon + ¾ teaspoon	2½ tablespoons	
Minced Garlic	1 tablespoon + 1 teaspoon	2 tablespoons	
Pita Bread, Whole Wheat -halves (35 grams)	50 each	100 each	
Hummus	2 quarts + 2½ cups	1 gallon + 5 cups	

## Directions

1. Pull turkey roast apart and marinate overnight in lemon juice, garlic, olive oil, mustard and oregano.
2. Cook turkey roast at 350° degrees F in a covered pan with a little water until the internal temperature measures 170° degrees F and cool.
3. Dice turkey.
  - CCP: Reheat to 165° degrees F for 15 seconds.
  - CCP: Hold for hot service at 135° degrees F or above.

## Cucumber Sauce

1. Dice cucumber and add yogurt, dill and garlic and refrigerate.
  - CCP: Hold at 41° degrees F or below for cold service.

## To Assemble

1. Heated Pita
2. 3 ounces turkey or diced chicken
3. 3 tablespoons hummus
4. ¼ cup cucumber sauce
5. Lettuce and tomato (optional)