



SERVES 8

GREEK CHICKEN GYROS WITH TZATZIKI

INGREDIENTS:

2kg skinless chicken thigh fillets
2 red peppers, quartered and deseeded

For the marinade:

100ml olive oil
75ml red wine vinegar
Juice and zest of 2 lemons
6 cloves garlic, peeled and crushed
2 tbsp dried oregano
1 tbsp dried mint
2 tsp ground cumin
2 tsp smoked paprika
2 tsp fine sea salt

For the tzatziki:

1 cucumber
Pinch salt
500g Greek yoghurt
2 tbsp white wine vinegar
1 clove garlic, peeled and crushed
Small bunch dill, chopped
Extra virgin olive oil

To serve:

8 flat breads
2 large tomatoes, sliced
2 red onions, peeled and sliced

METHOD:

Combine the marinade ingredients in a the jug of a liquidiser and blend until smooth. Put the chicken and peppers into a large bowl, pour over the marinade and toss to coat. Cover and chill for at least 3 hours or overnight.

Preheat the Hub for grilling and whilst the coals are getting ready, prepare the spit. Load on one of the forks and secure tightly, then thread then chicken and peppers onto the spit, packing them quite tightly together. Secure with the second fork then load onto the rotisserie stand at height 2. Cook for 1 hour or until the core temperature of the chicken reaches 65°C.

Lower the spit to height 1 and cook for a further 15-20 minutes to brown, then raise to height 4 to keep warm.

Meanwhile make the tzatziki. Coarsely grate the cucumber, season with a pinch of salt then scoop into a sieve and leave to drain over a bowl for 10 minutes. Squeeze out any excess water then tip into a clean bowl and add the yoghurt, vinegar, garlic and dill. Drizzle in a little extra virgin olive oil then stir together. Season to taste then spoon into a bowl and drizzle with a little more oil.

Warm the flatbreads briefly over the coals to soften then spread each with a generous layer of tzatziki. Carve the chicken and peppers straight onto the flatbreads, top with a few slices of tomato and onion then wrap and serve.