**Gyro**

**Ingredients:**

3 pita breads

12 oz. gyro meat

½ tomato, cut into ½ moons

1 onion, cut into ½ moons

**Tzatziki Sauce:**

¾ cup plain yogurt

½ cucumber, seeded and finely diced

1 Tbsp. olive oil

1 tsp. lemon juice

1 tsp. dill

1 tsp. garlic powder

Salt and pepper to taste

**INSTRUCTIONS**

**Tzatziki Sauce:**

1. Cut the cucumber in half and scoops the seeds out with a spoon. Dice and finely as you can.
2. Mix all ingredients in a bowl. Adjust seasonings to taste.
3. Put in the cooler for at least 20 minutes before you make the rest of your gyro.

**Gyro:**

1. Heat a sauté pan over medium heat; do not add oil. Cook the gyro meat until it is heated through; about 2-3 minutes per piece.
2. Warm the pita in a dry sauté pan or in the microwave.
3. Put an equal amount of gyro meat on each pita.
4. Top with as much tzatziki sauce, onion, and tomato as you would like.