



FAKE AWAY



CHICKEN GYROS

WITH
HOMEMADE
FLATBREADS

Here's a fun and easy student-friendly recipe for Gyros using **Smokey Rebel Gyros Rub**, homemade flatbreads, and simple ingredients like chicken breasts, tomato, and red onion. Let's get cooking!

INGREDIENTS

FOR THE CHICKEN

2 free-range chicken breasts
2 tbsp Smokey Rebel Gyros Rub (or to taste)
Oil (for cooking)



FOR THE FLATBREADS

100g Self Raising flour
100g Natural yogurt

FOR THE TOPPINGS

1 large tomato, sliced
1 small red onion, thinly sliced

FOR THE YOGURT SAUCE

70g natural yogurt
1 tbsp lemon juice
Salt & pepper to taste

INSTRUCTIONS

1. PREPARE THE CHICKEN

Slice the chicken breasts into thin strips. In a bowl, toss the chicken with 1 tbsp of Smokey Rebel Gyros Rub and a splash of olive oil. Let it marinate for at least 10-15 minutes.

2. MAKE THE FLATBREADS

In a mixing bowl, combine the flour and yogurt. Mix to form a dough. Knead the dough for about 5 minutes until smooth (add a little more flour if it's too sticky). Divide the dough into 2 balls. Roll each ball into a flat circle, dusting with flour to prevent sticking. Heat a non-stick pan over medium heat. Once hot, cook the flatbreads one at a time for about 2-3 minutes on each side until they puff up and turn golden. Set them aside.

3. COOK THE CHICKEN

In the same pan, cook the marinated chicken over medium-high heat for about 5-7 minutes, stirring occasionally until fully cooked and browned.

4. PREPARE THE YOGURT SAUCE

In a small bowl, mix the plain yogurt, lemon juice, and a pinch of salt and pepper. Season to taste.

5. ASSEMBLE THE GYROS

Lay a flatbread on a plate. Add a spoonful of yogurt sauce. Layer the cooked chicken strips on top. Top with sliced tomato and red onion.

6. SERVE

Roll up the flatbread and serve immediately. Enjoy your homemade, smokey and delicious gyros!

TOP TIP

Adjust the level of smokiness with more or less of the Smokey Rebel Gyros Rub

