



## INTRODUCTION

Chicken Gyros are so easy to make camping and are healthy too!

Cooked chicken from Save On Foods, makes it easy to add protein to your meal.

Some naan bread has chives and garlic to spice up the flavour. I try to buy those if I can find them.

I put lots of vegetables on my naan bread to get a fantastic serving of them. Feel free to adapt to your needs.

I use vanilla yogurt to add some taste to the sauce.

You can have a long day of [hiking](#) and quickly make this for your partner and yourself or your family. This recipe is for two servings. Double it if you're a family of four people.

This recipe creates a wonderful lunch after going for a morning [kayak](#)!

You are welcome to add as many vegetables as you like or omit the ones you don't like for your partner and family. The meat can also be switched up depending on what you prefer to eat. It can be removed for a vegetarian or vegan.

Check out [Butter Chicken](#), [Pineapple Chicken Stirfry](#) or [Salmon Patties](#) for more awesome recipes.



# CHICKEN GYRO



TIME REQUIRED:  
30 MINUTES



SERVINGS:  
2

## INGREDIENTS

### Gyro

- ✦ [1 pkg Naan bread](#)
- ✦ [1 pkg cooked chicken](#)
- ✦ 1 cucumber
- ✦ 12 grape tomatoes
- ✦ ¼ cup yellow onion
- ✦ ½ cup feta cheese

### Sauce

- ✦ 2 cups vanilla yogourt
- ✦ 1 tsp dill
- ✦ 1 tsp parsley
- ✦ 1 tsp pepper
- ✦ 1 tsp garlic
- ✦ 2 tsp lemon juice

## DIRECTIONS

### Gyro

1. Put the Naan bread on the plate.
2. Add the pieces of cooked chicken to the naan bread.
3. Cut the grape tomatoes in half, the cucumber into ¼ inch pieces and the onion into small pieces.
4. Divide the grape tomatoes, cucumber and onion pieces between two plates and add them to the Naan bread.
5. Sprinkle the feta cheese onto the plates.

### Sauce

6. Put the yogourt in the bowl.
7. Sprinkle dill, parsley, pepper and garlic onto it.
8. Add the lemon juice.
9. Mix together.
10. Add the sauce to the gyro.
11. Serve.