

Homemade Greek Gyros with Sweet Potato Fries

The following recipe is courtesy of Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#).

Ingredients

For the Gyro Meat

- 1.5-2 lbs. of Heinen's meatloaf mix (contains veal, pork and beef)
- 2 Tbsp. coconut or olive oil
- 1 ½ Tbsp. garlic salt
- 2 Tbsp. onion powder
- 1 Tbsp. cumin
- 1 Tbsp. coriander
- 1 Tbsp. oregano
- ½ Tbsp. thyme
- ½ Tbsp. marjoram

For the Gyros

- ½ red onion, sliced longways into strips
- Organic kale, middle stem part removed
- Naan or Pita bread
- Tomato, sliced thin

For the Tzatziki Sauce

- 1 ½ cup 2% Greek yogurt
- Zest from one lemon
- 3 cloves of garlic, minced
- ½ of a seedless cucumber, shredded
- ½ Tbsp. salt
- 1½ Tbsp. fresh dill

For the Sweet Potato Fries

- 2 medium sweet potatoes, skinned and sliced longways
- 2 cloves of garlic, minced
- 2 Tbsp. coconut or olive oil
- 1 Tbsp. fresh rosemary, chopped
- 1 tsp. cayenne pepper
- ½ Tbsp. cumin
- ½ Tbsp. coriander
- Parsley to top, chopped
- Salt and pepper to taste



Instructions

1. Preheat your oven to 425°F.
2. Peel and slice your sweet potatoes and place the slices in a large mixing bowl. Toss them in the oil, garlic and spices until fully coated. Place the coated sweet potatoes on a baking sheet and place them on the top rack of your oven. Bake for 15 minutes then flip and bake for another 10-15 minutes until crispy.
3. While your fries are baking, mix up your gyro meat. In the same large mixing bowl that you tossed your fries (without washing it out) add you meat, ½ Tbsp. of oil and spices. Mix it well and place in your fridge to set while your fries finishing baking.
4. Once your fries are done, remove them from the oven and set aside to keep warm while you bake your Gyro meat. Next, you'll spray a 9"x5" bread baking pan with cooking spray. Then, just like you're making meatloaf, pat your gyro meat mixture into the pan making sure to firmly press it to avoid air pockets.
5. Turn your oven down to 375°F. Place your pan on the middle rack and bake for 45-50 minutes or until the meats internal temp registers 165°F.
6. Once the meat is done baking, remove it and let cool before slicing. Be sure to use a sharp knife to cut the meat into slices so that it does not crumble. Slice your meat into ¼ - ½ inch slices and place them in a hot skillet with a little butter or olive oil. This will allow them to finish with a nice sear on the outside. Sear for about a minute per side.
7. Now it's time to make the sauce! Shred the cucumber, place the shreds on a few pieces of paper towel and squeeze the excess moister out. Place the shredded cucumber, yogurt, lemon zest and spices into a mixing bowl and combine.
8. To assemble your gyros, take a slice of naan or pita bread and spread a couple Tbsp. of tzatziki sauce over the bread. Place a couple leaves of kale on top followed by a couple slices of gyro meat, red onion slices, tomato slices and then the sweet potato fries. If you're like me and really love the yogurt sauce, add a couple extra dollops on top of the fries.