



TABLE & TWINE



GREEK  
STREET GYRO  
& GREEK  
SALAD

Gyro



Contains Gluten

Pita



Contains Gluten

Tzatziki



Contains Dairy

Veggies



Feta



Contains Dairy

Lettuce



Dressing



Contains Dairy

**STEP 1** Preheat oven to 425°F (400°F for convection oven). Remove twine from brown parchment package and place entire package on a baking sheet, keeping completely wrapped to retain moisture.

\*FOR EVERY ADDITIONAL SERVING, PLEASE ADD 10 MINUTES OF COOKING TIME.

<a href="#">1 SERVING</a>	<a href="#">2 SERVINGS</a>	<a href="#">3 SERVINGS</a>	<a href="#">4 SERVINGS</a>
10-15 MIN	20-25 MIN	30-35 MIN	40-45 MIN

**STEP 2** Place in hot oven for 10-15 minutes\* or until the gyro meat reaches an internal temperature of 165°F. When 3-4 minutes remain, add pita on baking sheet with gyro meat and heat until warm.

**STEP 3** In a mixing bowl, toss romaine lettuce with Greek dressing.

**STEP 4** Place warmed gyro meat on warmed pita. Gather your toppings, including fresh tomatoes, diced cucumber, red onion, and feta cheese and add as desired over the gyro meat. Use the remaining toppings to sprinkle over your Greek salad.

**STEP 5** Top gyro with tzatziki sauce. Serve immediately with Greek salad.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.