

GYROS

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
447 cal	49 g	37 g	11 g	79 mg	725 mg	244 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,OVEN ROAST,PRE COOKED	20 lbs		
ONIONS,FRESH,SLICED	2 lbs	1 qts 3-7/8 cup	2-1/4 lbs
TOMATOES,FRESH,CHOPPED	8-1/2 lbs	1 gal 1-3/8 qts	8-2/3 lbs
LETTUCE,ICEBERG,FRESH,SHREDDED	3-1/8 lbs	1 gal 2-1/2 qts	3-1/3 lbs
YOGURT,PLAIN,NONFAT	6-1/2 lbs	3 qts	
CUCUMBER,FRESH,CHOPPED	2-5/8 lbs	2 qts 2 cup	3-1/8 lbs
DILL WEED,DRIED	1/2 oz	1/4 cup 1-1/3 tbsp	
GARLIC POWDER	5/8 oz	2 tbsp	
BREAD,PITA,GYROS,8-INCH	21 lbs	100 each	

Method

- 1 Slice beef thin, about 20 slices per pound. Place 4 pounds, about 80 slices, on each pan for use in Step 5. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 2 Separate onion slices into rings. Chop tomatoes and shred lettuce. Set aside for use in Step 6.
- 3 Peel, seed and chop cucumbers. Combine yogurt, cucumbers, dill weed and garlic powder. Mix well. CCP: Refrigerate at 41 F. or lower for use in Step 6.
- 4 Cut pita bread in half, forming 2 pockets. Place on pans. Using a convection oven, bake at 325 F. for 5 minutes or until warm and pliable on high fan, closed vent.
- 5 Place 2 slices beef in each pita pocket.
- 6 Top each pita with 1 tablespoon yogurt-cucumber sauce, 2 onion rings, 2 tablespoons diced tomatoes and 2 tablespoons lettuce.