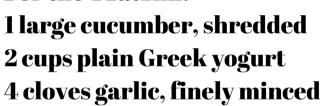
Chicken Gyros

Ingredients:

2-3 cups cooked chicken, pulled

For the Tortillas:
1 cup All-Purpose Flour
1 cup whole-wheat flour
'4 cup ground flax seed
'2 teaspoon salt
'4 cup water
3 Tablespoons olive oil



For the Tzatziki:

4 cloves garne, imely innice ⅓ cup fresh dill, chopped 2 Tablespoons lemon juice

½ teaspoon salt

¼ teaspoon black pepper







- 2. For the tortillas, combine all ingredients in a large bowl and mix until a dough has formed.
- 3. Let the dough sit for 5-10 minutes.
- 4. Heat a large skillet over medium heat.
- 5. Cut dough into 6-8 equal portions and roll each into a thin circle.
- 6. One by one, cook each tortilla in the pan for 2-3 minutes on each side or until lightly browned.

Directions:

1. For the tzatziki, mix all ingredients in a bowl until fully combined. Refrigerate for 10-15 minutes.



7. To assemble, spread each tortilla with tzatzkik sauce, add on chicken and desired toppings (lettuce, tomato, feta cheese).