

## RECIPE

# Soy curl Gyros with Vegan Tzatziki

## Ingredients

- 1 package Butler Soy Curls
- 1 cube “not-chick’n” Bouillon
- 2T ras el hanout seasoning
- 8 oz container of non-dairy greek yogurt
- 1 small cucumber (divided)
- 1T lemon juice
- 2 cloves garlic (minced)
- Dill (to taste)
- 1 small onion
- ½ C red wine vinegar
- 1T dried oregano
- 4 large pita bread
- salt/pepper

Serves **4 people**

## Preparation

1. Dissolve bouillon cube in 2C boiling water to create a broth. Add soy curls and broth to a bowl and refrigerate overnight.
2. Slice onions and add to a bowl with the red wine vinegar and dried oregano. Let marinate for 30 minutes or overnight.
3. Tzatziki: Combine yogurt, minced garlic, lemon juice, and dill in a bowl . Slice ¼ cup of the cucumbers very finely and add to the tzatziki sauce. Add salt and pepper to taste
4. Add soy curls (without liquid) to a pan on medium high heat. Slowly add a little of the broth. When the broth is dissolved add more and continue this process until all of the broth has been added and dissolved.
5. Add salt, pepper, and ras el hanout seasoning and cook until soy curls are crispy on the outside.
6. Slice remaining cucumbers
7. Spread some of the tzatziki sauce on a warm pita. Add soy curls, sliced cucumbers and marinated onions.