

## GYROS (RTU)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
520 cal	54 g	37 g	17 g	79 mg	916 mg	198 mg

**Ingredient**

BEEF,OVEN ROAST,PRE COOKED

ONIONS,FRESH,SLICED

TOMATOES,FRESH,CHOPPED

LETTUCE,ICEBERG,FRESH,CHOPPED

BREAD,PITA,GYROS,8-INCH

SAUCE,TZATZIKI

**Weight**

20 lbs

1-1/2 lbs

9-1/8 lbs

3-1/8 lbs

21 lbs

10 lbs

**Measure**

1 qts 2 cup

1 gal 1-3/4 qts

1 gal 2-1/2 qts

100 each

1 gal 3/4 qts

**Issue**

1-2/3 lbs

9-1/3 lbs

3-3/8 lbs

**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 Place bread on 5 pans. Bake 10 minutes or until warm and pliable.
- 4 Using a convection oven, bake meat in 350 F. on high fan, closed vent.
- 5 Place about 3 tablespoons of prepared tzatziki sauce on each gyro bread. Top with 6 slices of meat (3 oz). Top with tomatoes, lettuce, and onion rings. Fold in half; secure with toothpick or roll up bread around filling and wrap with 3-inch wide strip of aluminum foil.