



ZUCCHINI GYRO STICKS



Battered Zucchini Sticks wrapped in thinly sliced lamb and pan-seared, topped with crumbled feta cheese and served with tzatziki for dipping. Yield: 1 Serving

Ingredients:

4 Each	Battered Zucchini Sticks [#0282420], Prepared According to Package Directions
¼ Cup	Cucumber, Sliced
2 Tbsp.	Red Onion, Sliced
2 Tbsp.	Cherry Tomatoes, Halved
1 Tbsp.	Lemon-Oregano Vinaigrette
4 Each	Gyro Meat Slices
2 Tbsp.	Vegetable Oil
Garnish	Feta Cheese, Crumbled
To Serve	Tzatziki Sauce

Directions:

1. In a small mixing bowl, mix together the cucumber, red onion, cherry tomatoes and lemon-oregano vinaigrette.
2. Wrap each **Battered Zucchini Stick** with a gyro meat slice.
3. Heat the vegetable oil in a medium sauté pan on medium heat.
4. Sear the gyro meat-wrapped **Battered Zucchini Sticks** for about a minute on each side, or until desired doneness.
5. Place them on a serving dish along with the mixed vegetables.
6. Garnish with feta cheese and serve with tzatziki sauce.

