

Less than 1 hour

Makes 4

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Ingredients

- 1 box (400g) PnP frozen crumbed chicken cutlets
- Canola oil, for deep-frying
- 2 onions, sliced into thin rings
- ¼ cup (60ml) cake flour, seasoned
- 3 Tbsp (45ml) olive oil
- 2 Tbsp (30ml) PnP chilli explosion spice mix
- 1 Tbsp (15ml) paprika
- ⅓ cup (80ml) plain yoghurt
- 2 tomatoes, sliced
- Handful shredded iceberg lettuce
- ½ cucumber, cut into thick match sticks
- Fresh coriander or parsley, for serving
- Lemon wedges and grated peel, for serving

Gyros:

- 2 cups (500ml) cake flour
- ⅓ – ½ cup (80-125ml) plain yoghurt
- 2 Tbsp (30ml) chopped fresh parsley or coriander
- 1 tsp (5ml) salt
- ½ tsp (3ml) garlic powder (optional)
- Canola oil, for frying

Method

1. Preheat oven to 180°C.
2. Bake chicken cutlets for 12-15 minutes, until cooked.

3. Heat canola oil in a pot on high heat.
4. Dust onion rings with flour and deep fry in batches until crispy.
5. Heat olive oil, spice mix and paprika in a pan over low heat for 2-3 minutes until fragrant. Allow to cool completely.
6. Swirl half the spicy oil into yoghurt.
7. Make gyros by combining ingredients to form a soft dough and divide into 4 balls.
8. Roll out each ball on a floured surface into large oval shapes.
9. Heat a griddle pan to just before smoking.
10. Brush gyros with oil and fry in a griddle pan for 2-3 minutes per side.
11. To assemble, spread gyros with dollops of spicy yoghurt, top with chicken, tomato, lettuce, cucumber and crispy onion rings.
12. Drizzle with leftover chilli oil, garnish with parsley or coriander, lemon peel, and serve with lemon wedges.

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