

turkey meatball gyros



Serving Suggestion



turkey meatball gyros

portion size:
1 gyros

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Tzatziki sauce					<ol style="list-style-type: none"> Preheat oven to 350° F. Peel and finely chop cucumbers. Mix cucumbers, yogurt, onions, lemon juice, and dill in bowl. Refrigerate sauce until service. Spread meatballs on parchment lined sheet pans and heat in oven for 20-30 minutes until internal temperature reaches 165°F. as measured by meat thermometer. Warm pita bread so it is soft and pliable. To serve, place 4 hot meatballs down center of pita. Top with ½ c. chopped romaine and 2 tbsp. diced tomatoes. Drizzle 2 tbsp. sauce over meatballs, lettuce, and tomatoes. Fold pita over.
Cucumbers, raw		2 lbs. 8 oz.		5 lbs.	
Yogurt, plain, low-fat	2 qt. 1 c.		1 gal. 2 c.		
Onions, finely chopped	1 c. 4 oz.		3 c.		
Lemon juice, fresh	¼ c. 3 tbsp.		¾ c. 2 tbsp.		
Dill weed, dried	2 tsp.		1 tbsp. 1 tsp.		
Savory Turkey Meatballs FC, #6399-30, thawed		8 lbs. 2 oz.		16 lbs. 4 oz.	
Pita bread, whole wheat, 6", 1.8 oz.	50 ea.		100 ea.		
Romaine lettuce, chopped	1 gal. 2 qt. 1 c.		3 gal. 2 c.		
Tomatoes, chopped	1 qt. 3 c.		3 qt. 2 c.		

• 1 serving provides 2 oz. meat/meat alternate, 2 servings bread grain and ¼ cup vegetable.

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving

Calories	296 cal	Trans Fat	0 g	Carbohydrates	32 g
Fat	9 g	Cholesterol	48 mg	Dietary Fiber	4 g
Saturated Fat	2 g	Sodium	581 mg	Protein	22 g