



HOME CHEF

# Spiced Turkey Kofta Gyros

With Cool Tzatziki Sauce and Pickled Onions in a Soft Pita



The flavors of Turkey and Greece unite in this innovative, healthier take on classic Mediterranean street food. We start with seasoned lean turkey shaped into kofta, a Mediterranean meatloaf. Stuffed into warm, soft pitas and accompanied by fresh veggies, creamy yogurt tzatziki, and lemon-and-dill marinated onions—it's an elegant meal that's still totally cool to eat with your hands.

## OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



MILD



DAYS BEST COOKED BY

## DIETARY



NUT-FREE

## NUTRITION

Calories: 1051  
Carbohydrates: 86g  
Fat: 44g  
Protein: 82g  
Sodium: 1250mg  
*per serving*

## DRINK PAIRING

Pinot Noir  
Chardonnay  
Cold IPA

## INGREDIENTS

3 Dill Sprigs  
1 Persian Cucumber  
1 Tomato  
1 Lemon  
2 Garlic Cloves  
1 Yellow Onion  
14 oz. Ground Turkey  
2 Tbsp. Gyro Spice Blend  
5.3 oz. Greek Yogurt, Plain  
2 oz. Feta Cheese  
4 Pita Flatbread



## Prepare the Ingredients

Preheat the oven to 400 degrees and prepare a baking sheet with foil or use a non-stick baking sheet. Thoroughly rinse produce and pat dry. Stem and finely chop the **dill**. Dice half of the **Persian cucumber** and chop the other half into rounds. Cut **tomato** into half-moon slices. Halve **lemon**. Mince **garlic** and divide in two. Peel and slice **onion** into rounds.

## Mix the Kofta Blend

In a mixing bowl, combine **ground turkey**, **gyro spice blend**, and half the **garlic**. Season with a pinch of **salt** and **pepper**.

## Bake the Kofta

Form the **turkey mixture** into a 1" thick, rectangle-shaped kofta loaf. Place the **kofta** on the prepared baking sheet and bake for 20–25 minutes, or until firm and a minimum internal temperature of 165 degrees is reached. Allow to rest for 5 minutes before slicing into ¼" thick slices.

## Prepare the Tzatziki

In a mixing bowl, combine remaining **Greek yogurt**, half the **feta cheese** (reserving remaining for garnish), half the **garlic**, half the **dill**, diced **cucumber**, juice of half the **lemon**, and a pinch of **salt** and **pepper**. Stir until combined. Place **tzatziki** in refrigerator to chill before serving.

## Warm Pitas and Prepare the Onions

Wrap **pitas** in foil and place the packet in warm oven just before serving for 3–5 minutes, just until warmed through. In a separate mixing bowl, combine **onion slices** with remaining **dill** (reserving a pinch for garnish), juice of remaining **lemon** half, and 2 tsp. **olive oil**. Stir to coat and add a pinch of **salt** and **pepper**.

## Plate the Dish

Place two warmed **pita flatbreads** on a plate. Top pitas with half the **sliced kofta**, divided among two pitas. Garnish with **tomato** and **cucumber** slices. Add **marinated onions**. Add a dollop of **tzatziki sauce**. Garnish with remaining **dill**, remaining **feta cheese**, and a crack of **fresh black pepper**.

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper

## EQUIPMENT

Baking Sheet  
3 Mixing Bowls

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