



## Salmon Gyros

Let's begin by gathering our ingredients for Salmon Gyros:

**Ingredients:**

king salmon fillets  
salt and pepper  
olive oil  
pita pockets  
baby spinach  
tomatoes  
lemon  
2 cups Greek yogurt  
1 cup crumbled feta  
1 cucumber, grated  
1 teaspoon oregano  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder

In a medium bowl, combine 2 cups Greek yogurt, 1 cup feta, 1 grated cucumber, 1 teaspoon oregano, 1/2 teaspoon garlic powder, 1/2 teaspoon onion powder, salt, and pepper, to taste. Cover and place in the refrigerator for at least 1 hour.

Preheat oven to broil. Line a baking sheet with parchment paper. Place skinned salmon onto prepared baking sheet. Drizzle with olive oil; season with salt and pepper, to taste.

Broil until pink, about 5 minutes. Gently flip and broil until the fish flakes easily with a fork, about 5 minutes. Let cool for 5 minutes before flaking into 1/2-inch pieces.

To assemble the gyro, stuff pita halves with salmon, spinach, tomatoes, and Cucumber Feta Greek Yogurt Dip. Serve immediately with lemon wedges, if desired. Plate to serve, enjoy!