



Greek Cod Fish Gyros

Easy One Step Soy Seasoning; Creates an Entire Greek Country Dinner

Soy Seasoning:

- 1 Tablespoon oregano
- 2 teaspoons smoked paprika
- 1 teaspoon ground black pepper
- ½ Tablespoon dill weed
- 1 teaspoon onion powder
- 2 teaspoons garlic powder
- 2 Tablespoons soy sauce
- 2 Tablespoons fresh lemon juice

Cod Fish:

- 10 ounces fresh cod fillet, skin removed
- 1-1/2 to 2 Tablespoons soy seasoning mix
- 1 Tablespoon olive oil
- 1 Tablespoon Balsamic vinegar

Tapenade Topping:

- 1/3 cup pitted Kalamata olives, halved
- 1/3 cup pitted green olives, halved

3 Tablespoons chopped red peppadews peppers
1/4 cup chopped parsley
1/4 cup feta cheese, crumbled

Tzatziki:

8 ounces plain Greek yogurt, well drained
1 mini cucumber, (2 Tbsp. grated), well drained
2 teaspoons soy seasoning mix
4 pita pocket halves, warmed
Additional crumbled feta cheese as desired

Soy Seasoning: In a small bowl, stir all ingredients together; set aside.

Cod Fish: Rinse fish; dry completely. Place in marinating dish. Rub soy seasoning over fish. Place in refrigerator for 1 hour. Remove from refrigerator, allowing to come to room temperature. Cut fish into bitesize chunks. Preheat oven to 375 degrees F.

Place fish chunks in 10-inch baking pan; add oil, toss to coat fish. Bake fish about 15 minutes or until desired doneness. Remove from oven; drizzle with balsamic vinegar. Cover to stay warm. Set aside.

Tapenade Topping: In a medium sized bowl, combine olives, peppers, parsley, and feta cheese; set aside.

Tzatziki: In medium sized bowl, mix all ingredients together, except for the pita pockets and extra feta cheese.

Prepare Gyros: Warm pita shells in warm oven for 1 minute or in microwave, Spread Tzatziki inside pita shells; top with cod fish chunks, spoon tapenade topping over fish; sprinkle with additional feta cheese and any remaining Tzatziki sauce.

Serves 4

Cook's Note: Use a time saving step by mixing up soy seasoning and using it to easily make the Gyros, Sauce, and Potato Salad. It is a strong seasoning but accents the mild fish, sauce, and tater salad.

About the Recipe: The Mediterranean diet has long been heralded as a healthy food style. Gyros made with Greek flavored spices, cucumber

avored yogurt sauce, and crumbled feta cheese make a refreshing easy supper dish. Add some Country Greek potato salad as a side dish.