



Quick Gyro Soup with Tzatziki Sauce

Opaa! It's a Grecian delight!

Gyro Soup

- 1 Tablespoon olive oil
- 1 medium onion, peeled, thinly sliced
- 2 teaspoons (each) oregano; cumin
- 1/4 teaspoon ground coriander
- 1 teaspoon grated lemon zest
- 2 Tablespoons all-purpose flour
- 4 large garlic cloves, peeled, minced
- 1/2 teaspoon salt
- 5 cups beef stock or as needed
- 1/4 cup tomato paste
- 1/2-pound cooked lamb or beef slices, cut into bite-size pieces

Toppings: prepared tzatziki sauce, thin sliced half tomatoes, 1 to 2 Tablespoons minced chives or mint

Serve with 4 pita flatbreads/ or whole wheat flatbreads, cut into small triangles

Prepare Gyro Broth:

- In a soup pot, heat olive oil until hot; add onions; sauté about 5 minutes or softened.
- Add oregano, cumin, coriander and lemon zest; cook for about 30 seconds.

- Mix in flour, garlic, and salt for about 1 minute.
- Add 5 cups beef stock or as desired and tomato paste; stir until combined.
- Bring to a boil; reduce heat to simmer; cover; cook for about 15 minutes.
- Stir in cooked gyro meat chunks; heat about 10 minutes until hot. Pro hint – a squeeze of fresh lemon juice at the end brightens the soup.

To Serve: Ladle soup into bowls; drizzle with chilled Tzatziki Sauce; garnish with chopped tomatoes and minced chives or mint leaves. Yield: Serve 4

Cook's Note: I also like to add some cooked lentils to the soup for a more substantial main dinner dish and serve with a fresh green salad.

To make this recipe super easy, purchase the pita bread, meat, and tzatziki sauce at your local market or family-run Gyros restaurant or use your leftovers from Gyro sandwiches. If you want to make your own sauce, see the recipe below.

About the Recipe:

This quick Gyro Soup with Tzatziki Sauce is a tasty twist on the classic Greek gyro, perfect for warming up chilly days or busy weeknights. All the favorite Greek flavors come together in a savory, spiced broth, topped with a cool, creamy tzatziki drizzle and served with crispy pita triangles. So delicious and easy!

Recipe for Greek Tzatziki Sauce

1/3 cup shredded mini cucumber

1 teaspoon salt

3/4 cup Greek yogurt

1 teaspoon olive oil

1 teaspoon red wine vinegar

1 clove garlic, minced

Prepare Tzatziki Sauce:

Remove Excess moisture: In a small bowl, mix shredded cucumbers with 1 teaspoon salt; set aside to remove excess liquid from the cucumbers, about 20 to 30 minutes. Drain excess liquid; rinse with cold water; blot dry with paper towels, squeezing firmly.

Stir together Sauce: In a small bowl, combine yogurt, olive oil, vinegar, and garlic; stir in shredded cucumbers. Chill in refrigerator until serving.

Yield: about 1 cup sauce