



Savory pancakes with chicken gyro

10'
Hands on

15'
Cook Time

2-4
Portion(s)

1
Difficulty



Method

- Place a [frying pan](#) over medium-low heat.
- In a bowl add the yogurt, the egg, the seed oil, the sugar, salt, the flour, the baking powder, the baking soda, the thyme, and whisk well until there is a smooth batter.
- Pour 1 tablespoon seed oil into the pan and add 1 tablespoon of the mixture. Cook for 1-2 minutes on each side. Follow the same process for the whole mixture by adding 1 tablespoon of seed oil for each batch.

To assemble

- Place one pancake on your [serving dish](#).
- Spread 1 tablespoon tzatziki sauce, add 1 tomato slice, a little onion, parsley, ¼ of the chicken gyro, and cover with another pancake. Follow the same process once more to create a burger.
- Prepare all the pancakes and serve with French fries.

Ingredients

- 200 g strained yogurt
- 1 egg, medium
- 60 g seed oil
- 1 teaspoon(s) granulated sugar
- salt
- 100 g all-purpose flour
- 1 teaspoon(s) baking powder
- 1/2 teaspoon(s) baking soda
- 1 teaspoon(s) thyme
- 6 tablespoon(s) seed oil, to cook the pancakes

To assemble

- 4 tablespoon(s) [Greek tzatziki sauce](#)
- 1 tomato
- 1/2 onion
- 1/4 bunch parsley
- 330 g [chicken gyros](#)

To serve

- [French fries](#)

Διατροφικός πίνακας

Nutrition information per portion

622 Calories (kcal)	39.0 Total Fat (g)	10.0 Saturated Fat (g)	27.0 Total Carbs (g)
31%	56%	50%	10%
6.8 Sugars (g)	39.0 Protein (g)	2.7 Fibre (g)	1.8 Sodium (g)
8%	78%	11%	30%