

# Grilled Alaska Cod Gyro



**Preparation Time:** 0 minutes  
**Cook Time:** 0 minutes  
**Servings:** 12

**Ingredients:**  
**Gyro Seasoning**

Onion, chopped	8 oz.
Olive oil	12 oz.
Red wine vinegar	4 oz.
Garlic, minced	4 Tbsp.
Marjoram	4 Tbsp.
Rosemary	4 Tbsp.
Sea salt	4 tsp.
Black pepper	2 tsp.
Alaska Cod fillets, cut into 1 oz. squares	3 lbs.

**Tzatziki Sauce**

Greek yogurt	16 oz.
English cucumber, sliced in ½ moons	2 oz.
Olive oil	1 oz.
Red wine vinegar	1 oz.
Garlic, minced	3 Tbsp.
Mint, fresh, chopped	2 Tbsp.

Dill, fresh, chopped	2 Tbsp.
Lemon zest	1 tsp.
Sea salt	1 tsp.

### Assembly

Pita bread	24 halves
Romaine, shredded	12 oz.
Cherry tomatoes, halved	approximately 2 pints
Red onion, chopped	

### Description:

**Gyro Filling:** Combine all gyro seasoning ingredients in food processor; process to fine paste. Mix with cod to coat. Place cod pieces on hot grill for 2-3 minutes, depending on grill temperature. Carefully turn cod over and grill for another 1-2 minutes, or until just opaque. Place on a sheet pan to cool. Refrigerate.

**Tzatziki Sauce:** Combine all ingredients in a food processor and purée. Refrigerate.

**Assembly:** Place pita under the broiler to warm. Stuff pita halves with shredded lettuce, red onion and 1 Tbsp. Tzatziki Sauce. Top with 6-8 cod squares, halved cherry tomatoes; drizzle with additional Tzatziki Sauce.

## ALTERNATIVE MENU IDEAS

### FATTOUSH SALAD

Mix cut cod with cooked couscous, chopped romaine, tomatoes, cucumber, red onion, parsley, kalamata olives and crumbled feta. Toss with Tzatziki Sauce and fresh lemon juice.

### MEDITERRANEAN-STYLE PASTA SALAD

Toss cooked, sliced cod with penne pasta in extra virgin olive oil. Add crumbled feta, chopped tomatoes, kalamata olives, fresh mint and parsley.