



## 5: Greek Gyro



This looks like doner kebab, it is similar but different. This is a Greek gyro, pronounced /yee roe/.

Greek gyros are served in restaurants. It uses a pita bread, which is a flat, soft bread. It uses a special Greek sauce, called tzatziki /zot zee kee/.

First, they grill the pita bread, making it brown and crispy. Next, they add the tzatziki sauce to the pita. Third, they put roasted chicken on the sauce, followed by lettuce and tomatoes, just like a hamburger.

In Greece they use pork or chicken, but the American gyro is often lamb.

Finally, roll it up, you need a big mouth to eat a big gyro!

1.) Where are gyros from?

- a Greece
- b Greek
- c Gyro

2.) Which goes on the gyro last?

- a roasted chicken
- b sauce
- c vegetables

3.) How is the American gyro different from the Greek gyro?

- a Americans make it with chicken.
- b Americans make it with lamb.
- c Americans make it with tofu.



A lamb is a baby goat. true | false

A lamb is a baby sheep. true | false