

Roasted Chickpea Gyros

Portions: 120

Ingredients:

- chickpeas
- olive oil
- paprika
- pepper substitute
- cayenne pepper
- salt
- pita flatbreads
- tzatziki
- red onions, cut into strips
- lettuce leaves, roughly chopped
- tomatoes, sliced

Amount	Item
450 oz (~28 lbs)	chickpeas
30 T (~2 cups)	olive oil
30 T (~2 cups)	paprika
15 T (~1 cup)	pepper substitute
7.5 T	cayenne pepper
2.5 T	salt
120	pita flatbreads
30 cups	tzatziki
7.5 (~8)	red onions, cut into strips
60	lettuce leaves
30	tomatoes, sliced

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Method:

1. Pat dry chickpeas with paper towel, removing any skins that may come off.
2. Gently toss chickpeas with oil, paprika, black pepper, cayenne pepper, and salt.
3. Spread chickpeas onto a greased rimmed baking sheet and roast at 400 F (200 C) for about 20 minutes, until lightly browned but not hard.
4. Spread some tzatziki onto one side of the pita, then sprinkle in $\frac{1}{4}$ of the chickpeas and add veggies. Fold in half and enjoy!