

Chicken Curry Gyro

Try these Curry Chicken Gyros once in camp, and it will become a staple for every trip.



PREP TIME: 10 minutes COOK TIME: 20 minutes SERVINGS: 4

DIRECTIONS:

1. Get your fire started about 30 minutes before you start cooking. You want a good amount of coals built up to help keep the temperature

INGREDIENTS

- 2 tsp Onion Powder
- 2 tsp Garlic Powder
- 1 tsp Black Pepper
- 1/4 tsp Cayenne (more if you like it spicy)
- 2 Tbsp Curry Powder
- 1 tsp Salt
- 2 Tbsp Olive Oil

Sauce

- 1 C Greek Yogurt
- 1/2 C Cucumber - Diced or shredded
- 2 tsp Lemon Juice
- 1/2 tsp Black Pepper
- Pinch of Salt
- 1/2 tsp Onion Powder
- 1/2 tsp Garlic Powder
- 4 Pita Bread Slices
- 2 C Lettuce - Chopped or Shredded
- 1 Tomato - Diced

2. Chop the chicken thighs into 1 inch cubes. Throw the chicken pieces in a bowl and mix with; Onion Powder, Garlic Powder, Black Pepper, Cayenne (more if you like spicy), Curry Powder, Salt, Olive Oil. Marinate for 10 minutes or up to 1 or 2 days in the fridge or cooler. **TIP: if the chicken keeps floating to the top, place a small plate on top to help keep them submerged under the water.)**

3. Place the cast iron over the fire so the flame almost has constant contact with the bottom of the skillet. You are trying to replicate a high setting on a stovetop. If the cast iron pan gets too hot, the oil will burn and so will the food.

4. Once the pan is heated up, add about a tablespoon of olive oil to the pan. If it instantly smokes, your pan is too hot. If it takes 5 seconds to start smoking, your pan is about right.

5. Add the chicken to the pan in an even layer. Let cook for 15 minutes scraping and stirring every 5 minutes.

TIP: Once the chicken touches the pan, don't move it! As soon as it touches the caramelization process begins to take place and we don't want to mess with it. Leaving the meat in the same spot allows the pan to evaporate the liquid around the meat and start to break down the sugars which makes that crispy crust.

6. While the chicken is cooking, mix the Greek Yogurt, Cucumber, Lemon Juice, Black Pepper, Salt, Onion Powder and Garlic Powder. If the mixture is too thick for your taste, mix in a little water until it's the consistency you want.

Once the chicken is done, set aside and toast the Pita Bread over the open fire. Keep an eye on it so it doesn't burn!

Build the gyro starting with the Pita Bread, Chicken, Lettuce, Tomato and Tzatziki Sauce.

Enjoy!

Recipe by:
POWDERHOOK

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