

Cafeteria Case Recipes

Developed With K12 Needs In Mind!



Open-Faced Chicken Meatball Gyro

Servings: 100 | **Serving Size:** 1 Stuffed Pita
Meal Contribution: 2 M/MA, 2 1/4 GRN, 1/8c VEG (Dark Green), 1/8c VEG (Red/Orange), 1/8c VEG (Other)

Featured Components

- Zee Kitchen Original Chicken Meatballs (#626249)

Ingredients

100 ea	Pita pocket, whole grain, 6"
1/2c	Oregano, dried, ground
2 lb 8 oz	Romaine lettuce, chopped
6lb	Cucumber, diced
6lb	Tomato, diced
1 lb 6 oz	Feta cheese, crumbles
3/4 gallon	Tzatziki sauce
18 lb 12 oz	Zee Kitchen Original Chicken Meatballs (#626249)

Cooking Instructions

- 1) Pre-heat oven to 350°F and wash all produce.
- 2) In a large bowl, toss meatballs with ground oregano until evenly coated.
- 3) Spray pans with non-stick cooking spray, and arrange meatballs in a single layer. Bake at 350°F for 20 minutes, or until internal temperature reaches 165°F. Hold hot for service.
- 4) Chop lettuce, and dice the cucumber and tomatoes. Set aside.
- 5) Open each pita pocket and pre-assemble, with 1/4c romaine, 1/8c cucumber, 1/8c tomato, and 1 tbsp feta cheese. Hold until service.
- 6) For service, add 3 hot meatballs to each pita pocket, and finish with 2 tbsp of tzatziki sauce. Serve and enjoy!

*Details, including allergens and special diet needs, can differ based on the ingredients and preparation methods used.
Please refer to your state agency guidance which may have additional requirements.*

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