



# PLANT-BASED RECIPES

OYSTER  
MUSHROOM GYROS

*Spread me  
tzatziki flavour*



# *you will need*

- Gyros pita
- 1 tbsp of vegetable oil
- Salt and black pepper
- 100 gr of oyster mushrooms
- 2 tbsp of **Spread me Tzatziki flavour**
  - Mixed leaves
  - Cherry tomatoes
  - Red onions
  - Dried oregano

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# *method*

In a hot pan, add oil and start by frying the mushrooms in.

Season with salt and black pepper and cook until a nice dark color forms - about 5-6 minutes.

Now serve in a pita with tzatziki, leaves, tomatoes, onions and dried oregano.



SERVES



PREP TIME



COOK TIME



*Did you make  
this recipe?*



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