

TIM FARMER'S COUNTRY KITCHEN

GYRO CASSEROLE

Sun-dried tomatoes
Red wine
Olive oil
Greek seasoning

Rehydrate sun-dried tomatoes in a bowl with red wine, olive oil and Greek seasoning.

Gyro meat (about 20-30 slices of meat)
1 small yellow sweet onion

Add oil to bottom of dutch oven and cook gyro meat. Remove and drain on paper towel. In same pan, cook onions until soft.

Cooked lasagna noodles (1 package)
1 Zucchini, shaved thin
1 Squash, shaved thin
Mozzarella
Olive oil
Salt & Pepper
Greek seasoning
Feta cheese
Parmesan cheese
Tzatziki sauce

Take lasagna noodles and lay flat. Top with one zucchini, one squash, a layer of mozzarella cheese and the gyro meat. Place sun-dried tomatoes in middle and roll up first noodle. Place in center of dutch oven on top of onions and hold in place. Take rest of noodles and wrap around the middle, making a rose-like pattern until entire dutch oven is filled up. Drizzle olive oil all over the top and let drip down inside noodles. Top with cheese and cook at 375 Degrees for 30 minutes. Remove and top with more cheese and sun-dried tomatoes. Cut into slices and top with tzatziki sauce.

