
 15 minutes

 2 servings

1 large chicken breast  
Olive oil, for brushing  
small garlic clove, crushed  
½ tsp dried oregano  
2 tbsp Tzatziki sauce  
2 Brioche Rolls  
2 red tomatoes, sliced  
1 red pepper, sliced

#briohepasquier  
#lunch  
#brioche

## Chicken Gyro Brioche Rolls

1. Slice the chicken breast to medium strips. Brush with some oil, then sprinkle with the garlic, oregano and pepper.
2. Cook the chicken until golden on each side, in a frying pan.
3. Slice our Brioche Rolls lengthways and lightly toast the the brioche.
4. Stuff with the chicken, tomato, pepper and tzatziki.

*Just to note: Keep the tzatziki sauce separate if serving later.*