



Greek Honey Halloumi Gyros Wraps

EASY • 25 MINS

Experiencing major Euro FOMO? We have you covered.

The Tasty team has crafted these Greek Honey Halloumi Gyros to perfection. Warm pita wraps around golden halloumi, fresh veggies, and a delicate drizzle of Capilano Pure Honey, creating a flavour-packed experience that brings a taste of Greece to your table.



SKILL LEVEL
Easy

PREP TIME
5 mins

COOKING TIME
20 mins

SERVINGS
4

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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Ingredients

- 1 packet frozen chips
- ½ red onion, thinly sliced
- ¾ cup red wine vinegar
- 4 tbsp **Capilano Pure Honey**
- 1 packet small Greek pita bread
- 400g Halloumi, cut into 3cm slices
- 1 tbsp oregano
- 1 cup Tzatziki
- 1 large cucumber, cut into 2cm slices
- 1 punnet (250g) cherry tomatoes, quartered
- ¼ cup parsley leaves
- 1 tsp salt flakes

Method

1. Preheat the airfryer to 200°C. Add in frozen chips and cook for 12 minutes or until golden brown.
2. Place onion, vinegar and 1 tbsp of the Capilano Pure Honey in a pot. Bring to a boil and set aside.
3. Lightly spray the pita bread with olive oil, grill and cover in foil.
4. Grill the halloumi, turning half way. Drizzle with 2 tbsp Capilano Pure Honey and sprinkle with oregano.
5. Top warm pitas with tzatziki, cucumber, tomato, pickled onions, parsley and grilled honey halloumi.
6. Finish the pitas with an extra drizzle of the remaining Capilano Pure Honey.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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