

GYRO PASTA SALAD

When you're planning to spend a day on the boat with some margaritas, under the sun, we're a big believer that you should have a solid (yet delicious) starch to help fuel the party. We bring paper or reusable cups and forks to have this beauty easy to carry and eliminate the mess. To compliment our other flavors, instead of Tex Mex, we're going to tap into Greek roots, and pull something out of the Mediterranean sea to shine on whatever body of water you're crusin' on. Rivers, lakes, oceans, this pasta salad is bright and fun and brings so much to the table. We've got Orzo, which hangs just as well as the people in your crew, some protein, feta, oregano and flavors that combine to make you come back for more. All of the parts should be made in advance and put into freezer bags so you can assemble it perfectly on the boat. We top it off with a dollop of homemade Tzatziki sauce and you're good to go.

Remember, no glass on the boat, so no plates to smash, but we're pretty sure this dish will still get you to say "Opa!"

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Yield: 6-8 servings

Ingredients

- 1 pound of lamb shanks or lamb chops (you can buy Gyro meat from your local Greek restaurant or use frozen gyro meat too if you'd lamb is hard to come by), marinated in the Mediterranean Marinade/Dressing overnight (instructions below), and grilled for 4 minutes each side and chopped up, placed in a freezer bag
- ½ cup of Mediterranean Marinade/Dressing
- ½ pound of shredded, sun dried tomatoes
- ½ pound of pitted, halved kalamata olives
- 1 pound of Orzo, cooked, put into a freezer bag, and then a tablespoon of Olive oil poured in and mixed up to prevent sticking
- ½ pound of crumbled feta cheese, placed in a sandwich bag
- 5 ounce can of artichoke hearts, finely chopped, placed in a sandwich bag
- 1/4 tablespoon ground black pepper
- ¼ teaspoon salt

Ingredients for Mediterranean Marinade/Dressing (Use 1.5 C for the Meat, .5 C as the dressing for the Salad)

- 2 cups extra virgin olive oil
- 5 Crushed garlic cloves
- 1 bunch of chives, chopped
- ½ cup fresh Greek oregano, chopped (regular oregano will work too)
- ½ cup chopped fresh basil leaves
- 1 teaspoon kosher salt
- 1 teaspoon fresh ground black pepper
- 1 tablespoon Italian seasoning
- ½ teaspoon crushed red pepper flakes

Directions for Mediterranean Marinade/Dressing

- Mix all ingredients evenly, let sit for at least an hour if possible

Directions

- Once making the Mediterranean Marinade separate ½ cup into a small bowl and set aside
- Take a plastic bag and pour in the rest of the marinade. Add in a pound of lamb shanks or lamb chops. Let sit marinating in the bag for a minimum of 4 hours, we let them sit overnight.
- Cook the lamb on the grill after sitting overnight. Once cooked, cut into tiny pieces.
- In a large plastic bowl mix all ingredients (meat, orzo, dressing, tomatoes, olives, feta, (you can make this in advance if you really want to)
- Scoop a serving into a paper or reusable plastic cup, add a dollop of the tzatziki sauce and serve with a fork
- Have a bite and have an awesome day

