

# Seitan gyros



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**For 3-4 servings:**

**For the seitan:**

1 kg flour  
1 teaspoon paprika powder  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder

2 bay leaves  
10 peppercorns

The preparation of seitan is described [here](#).

Cook the seitan, whole, in water with the bay leaves and peppercorns, for about 30-35 minutes. Drain well then cut into small pieces.

**For the marinade:**

6 cloves of garlic, mashed  
2 tablespoons olive oil  
2 teaspoons thyme  
1 teaspoon oregano  
1 teaspoon paprika powder  
1 teaspoon coriander powder

1/4 teaspoon cumin powder  
chili powder, to taste  
salt and pepper, to taste

Mix all ingredients.

Pour the marinade over the pieces of seitan, mix well and leave to marinate for at least an hour (the longer, the better).

Fry the seitan gyros in 1-2 tablespoons olive oil.

It can be served with [pita bread](#), fries, [garlic sauce](#), tomatoes, onions and pickles.

*Note:* Gyros is a traditional Greek dish.