

Greek Chicken Gyros

Prep Time: 1 hour + 5 min | Cook Time: 25 min | Total Time: 1.5 hours | Servings: 6

Ingredients

3 chicken breasts (cut into strips)	1 1/2 TBS Greek seasoning (Cavender's)
1 cup Greek yogurt	1/2 tsp cumin
1 lemon juiced (about 1 oz)	1 TBS minced garlic
1/4 cup + 1 TBS EVOO	Pita

Directions

Cut chicken into strips (should have about 9-or you can use tenders).

In a Ziplock bag mix yogurt, lemon juice, 1/4 cup olive oil, seasonings & garlic. Add chicken. Flip bag about half-way through the process (marinate for 1 hour).

Preheat skillet on med/high heat. Add 1 TBS olive oil. Cook chicken about 8-10 minutes on each side (until juices run clear and both sides have a nice crust).

While chicken is cooking, prepare tzatziki (recipe on back) & other components.

*arugula, diced cucumbers & grape tomatoes, 1/2 moon red onions & feta cheese

Allow chicken to rest 5 minutes before slicing. Assemble gyros. Enjoy!

Tzatziki

2 cups Greek yogurt
1 English cucumber
2 TBS lemon juice
1 TBS EVOO
1 TBS minced garlic

2 tsp kosher salt
1 tsp black pepper
1/2 tsp onion powder
1 TBS dried parsley
Fresh dill

Dice cucumber and press out water (you can use a cheese cloth or paper towels).
Mix all ingredients together well.
Garnish with a sprig of fresh dill.

*You can use extra tzatziki as a delicious dip for cut veggies or pita wedges.