

Chicken Gyros with Tzatziki

Prep Time: 18 mins | Cook Time: 12 mins | Yield: 6 servings

INGREDIENTS

FOR THE LEMON CHICKEN:

- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 4 large cloves garlic, minced
- 2 teaspoons dried oregano
- 1 teaspoon lemon pepper
- 1 teaspoon cumin
- 1/2 teaspoon smoked paprika
- Kosher salt and black pepper
- 2 pounds boneless skinless chicken breast strips

FOR THE TZATZIKI:

- 1 large cucumber, grated, squeezed of excess water
- 1 cup plain Greek yogurt
- 2 cloves garlic, minced
- 2 tablespoons lemon juice
- 1 tablespoon chopped dill
- 1 tablespoon olive oil
- Kosher salt and black pepper

TO SERVE:

- 6 pita flatbreads
- Green leaf or romaine lettuce
- 2 tomatoes, sliced
- 1 cucumber, sliced
- 1 small red onion, sliced

INSTRUCTIONS

1. In a large bowl, mix together all of the Lemon Chicken ingredients except for the chicken. Stir until evenly combined. Toss the chicken in the mixture until well-coated and set aside.
2. Meanwhile, combine all of the Tzatziki ingredients and set aside.
3. Heat a cast iron grill pan or skillet over medium-high heat. Once hot, cook the chicken (in batches if necessary), until cooked through, about 3 minutes per side.

4. Serve the chicken on warmed pita with lettuce, tomato, onion, and cucumber slices, and plenty of tzatziki, to top.

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