

Greek Chicken Gyros

Fast, fresh and fantastic.



INGREDIENTS:

4 chicken breasts, 1/2 inch thick

1 tablespoon Greek seasoning

4 Greek pita flatbread

1 cucumber, peeled and diced

1 cup grape tomatoes, diced

1/2 cup red onion, diced

1/2 cup feta cheese

Fresh chopped parsley

1 tablespoon olive oil

Salt and pepper to taste

TZATZIKI SAUCE:

1 cup Greek yogurt

1 medium cucumber, grated

1 clove of garlic, minced

1 tablespoon olive oil

1 tablespoon fresh lemon juice

1 tablespoon fresh dill

1 tablespoon fresh chopped parsley

DIRECTIONS:

1. Puree all the Tzatziki sauce ingredients in a blender or food processor; cover and chill until ready to serve
2. Preheat grill to medium-high heat
3. Season chicken breast with Greek seasoning, salt and pepper
4. Cook chicken over medium high heat for 5-6 minutes on each side until cooked through
5. Remove from grill and brush chicken lightly with olive oil
6. Allow chicken to rest for 10 minutes and then slice into strips
7. Assemble gyros by topping each Greek pita flatbread with chicken, cucumber, tomatoes, red onions, fresh parsley, feta cheese and Tzatziki sauce
8. Wrap up and enjoy!

credit: Yummiest Food



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