

Grilled Chicken Souvlaki Gyros

Grilled

chicken marinated in lemon and fresh herbs, served gyro-style on pita

bread with tzatziki sauce, tomato, onion, and feta cheese

Yield:

4 servings

Ingredients:

Chicken souvlaki ingredients:

1 pound boneless skinless chicken breast or tenders, cubed for skewers

2 cloves garlic, minced

1/2 teaspoon lemon zest

1 tablespoon lemon juice

2 teaspoons fresh oregano, chopped

1 teaspoon fresh thyme

1 teaspoon salt

1/2 teaspoon lemon pepper seasoning, optional

Oil

Tzatziki sauce ingredients:

1/2 cup grated peeled cucumber (seeds removed and juice drained*)

1/4 cup greek yogurt or plain yogurt

1/4 cup sour cream

1 tablespoon chopped oregano

1/2 teaspoon lemon zest

1 teaspoon lemon juice

1/2 teaspoon salt

For serving:

4 pita rounds (regular pita bread or whole wheat pita bread)
2 tomatoes, sliced
4 slices of red onion
1/4 cup crumbled Feta cheese, optional
Lettuce (whole leaves or shredded), optional Instructions:

1.
Soak bamboo skewers. Toss the chicken chunks with the garlic, lemon zest, lemon juice, oregano, thyme, salt, and lemon pepper seasoning in a large bowl or Ziplock bag. Allow to marinate for 15 minutes.
2. While the chicken is marinating, make the tzatziki sauce by mixing the cucumber, yogurt, sour cream, oregano, lemon zest, lemon juice, and salt in a bowl.
3. Preheat grill on HI for 10 minutes (or prepare coals for charcoal). While grill is heating, put chicken on skewers and drizzle or spray with a little oil.
4. Reduce grill heat to medium and grill chicken with lid closed, rotating skewers every 5 minutes or so, until chicken is done (about 10-15 minutes depending on the size of the chunks and your grill).
5. Serve hot grilled chicken "gyro-style" – with the pita bread, prepared tzatziki sauce, tomato slices, onion slices, and feta and/or lettuce if using.



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This recipe is from Tammy's Recipes.