



Grilled Chicken Gyros with Tzatziki

TZATZIKI

Ingredients

2 C Plain Greek Yogurt, not low-fat
2 Persian cucumbers, peeled and chopped. Add a little salt to the chopped cucumber to bring out the juices
1 tsp. garlic powder
Salt and pepper to taste

Preparation

In a mixing bowl, add the ingredients and stir. Cover and refrigerate for at least 2 hours before serving.

GREEK-SPICED CHICKEN

Ingredients

2 C cooked chicken, cut to bite-sized pieces (see preparation at <http://roadtripflavors.com/2011/09/03/big-flavors-from-the-big-state/>) (raw chicken may be used, but increase cooking time to ensure chicken is cooked through.)
1 T olive oil
1 T lemon juice
1 T oregano
1 tsp. garlic powder
1 tsp. onion powder

Preparation

In a mixing bowl, combine all ingredients. Marinate for 30 minutes. Heat a heavy skillet on high heat. Add the chicken mixture to the pan. Heat the cooked chicken through and allow the chicken to brown to a crispy outside.

GYROS IN FLATBREAD (OR PITA)

Ingredients

Flatbread (or pita)
Greek-Spiced Chicken (see above)
Tomatoes, sliced into wedges
Lettuce
Red onion, thinly sliced
French fried potatoes (cooked and golden brown)
Tzatziki (see recipe above)



Preparation

Warm the flatbread on a dry skillet. Spoon in chicken, then tomato, lettuce, red onion and French fried potatoes. Top with Tzatziki.