



Grilled Chicken Gyro

Bring Mediterranean cuisine to life, with char-grilled chicken, fresh vegetables, and an easy tzatziki sauce all wrapped in warm flatbread.

INGREDIENTS

- 1 lb. chicken tenders
- 1 cup plain greek yogurt, divided
- 1 Tbsp. Sriracha
- 1/2 English cucumber, finely grated
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. dill, roughly chopped
- 1/3 cup red onion, thinly sliced
- 2 Roma (or other ripe tomato), 1/4" sliced
- 1 English cucumbers, thinly sliced
- Olive oil
- Salt and pepper to taste
- 4 flatbreads
- 1 container hummus

DIRECTIONS

1. Marinate chicken tenders in 1/2 cup yogurt, pinch of salt, and Sriracha for 1-2 hours.
2. Meanwhile, prepare tzatziki sauce by mixing remaining 1/2 cup yogurt, dill, grated cucumber, lemon juice, and a pinch of salt and pepper. Set aside.
3. Preheat oiled grill pan over medium high heat. Grill pan should be slightly smoking. Preheat oven to 300-degrees F.
4. Remove chicken tenders from marinade and blot away excess marinade. Lay tenders on grill pan and grill 4-5 minutes per side. Remove and set on cutting board. Turn off grill.
5. Place flatbreads on the residually heated grill until warmed, about 2 minutes.
6. Slice chicken tenders, set out toppings, and begin to build each gyro on flatbreads with one quarter of the amount for each of the following ingredients: tzatziki, grilled, chicken, red onion, tomato, and sliced cucumber.
7. Wrap flatbread and serve with hummus.

DIRECTIONS

4 portions