



Our Family Pick!

Chicken Gyro with Chopped Salad & White Sauce



30-40min



2 Servings

We love everything about this gyro. We've combined all the classic components of your favorite Greek take-out spot—but homemade and in a flash! Here we marinate chicken breasts and sliced onions with garam masala spice blend, then cook it all in one skillet. Warm pitas hold this aromatic mixture along with cooling toppings like a chopped cucumber tomato salad and garlicky sour cream sauce.

What we send

- 1 yellow onion
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz garam masala
- 1 pkg grape tomatoes
- 1 cucumber
- ¼ oz fresh cilantro
- garlic
- 2 (1 oz) sour cream ⁷
- 2 Mediterranean pitas ^{1,6,11}

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

Tools

- microplane or grater
- medium skillet

Cooking tip

Time saver: sandwich the grape tomatoes between two plastic deli lids, then cut through the middle to halve tomatoes.

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 32g, Carbs 57g, Protein 49g



1. Marinate chicken

Halve and cut **all of the onion** into ½-inch thick slices. Pat **chicken** dry, then pound to ½-inch thickness, if necessary. In a medium bowl, toss chicken and onions with **garam masala, 1 tablespoon oil, and a generous pinch each of salt and pepper**. Set aside to marinate until step 5.



4. Toast pitas

Brush **pitas** on both sides with **oil**.

Heat a medium skillet over medium. Add 1 pita at a time to skillet and toast until lightly golden and warmed through, about 1 minute per side; repeat with remaining pita. Wrap in foil or a clean kitchen towel to keep warm as you go.



2. Prep ingredients & sauce

Quarter **half of the tomatoes** (save rest for own use). Quarter **cucumber** lengthwise (peel first, if desired); cut crosswise into ½-inch pieces. Pick **cilantro leaves** from stems; thinly slice stems, keeping leaves whole.

Finely grate ¼ **teaspoon garlic** into a small bowl; stir in **all of the sour cream** and season to taste with **salt and pepper**.



5. Cook chicken & onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and cook, stirring, about 1 minute. Push onions to the outer edges of skillet, then add **chicken**. Cook chicken, stirring onions occasionally, until chicken is golden brown and cooked through, about 3 minutes per side. Transfer chicken to a cutting board and sprinkle lightly with **salt**.



3. Make salad

In a medium bowl, stir to combine **cucumbers, halved tomatoes, cilantro stems, 1 tablespoon oil, and 2 teaspoons vinegar**. Season to taste with **salt and pepper**.






6. Finish & serve

Continue cooking **onions** over medium-high until browned and softened, about 2 minutes more. Add ¼ **cup water**; cook, scraping up any browned bits, about 30 seconds. Thinly slice **chicken**.

Serve **pitas** topped with chicken and onions and **some of the salad and garlic sauce**. Garnish with **whole cilantro leaves**. Pass **any remaining salad and garlic sauce** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**