

DINNERLY



Greek-Inspired Pulled Chicken Gyro with Garlic Sauce & Salad



20-30min



2 Servings

We want you to to enjoy our big, fat, Greek, pulled chicken gyro. Crispy pulled chicken loaded with marinated tomatoes and crisp romaine lettuce, then drizzled with a creamy garlic sauce (all wrapped up inside a warm pita) is our Achilles heel—we just can't say no. Neither should you. We've got you covered!

WHAT WE SEND

- 2 (1 oz) sour cream ²
- 1 plum tomato
- ¼ oz ras el hanout
- 2 Mediterranean pitas ^{1,3,4}
- 1 romaine heart
- ½ lb pkg ready to heat chicken

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- red wine vinegar (or apple cider vinegar) ⁵

TOOLS

- medium ovenproof skillet

ALLERGENS

Wheat (1), Milk (2), Sesame (3), Soy (4), Sulphites (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510kcal, Fat 24g, Carbs 42g, Protein 34g



1. Prep ingredients

Finely chop **1½ teaspoon garlic**. In a small bowl, stir to combine **all of the sour cream** and **1 teaspoon of the chopped garlic**. Stir in **1 teaspoon water** at a time, as needed to slightly thin sauce. Season to taste with **salt** and **pepper**; set aside until step 5.

Finely chop **tomato**.



2. Marinate tomatoes

In a medium bowl, stir to combine **remaining chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Add **tomatoes** to bowl and toss to combine. Season to taste with **salt** and **pepper**; set aside until step 5.



3. Season chicken

Preheat broiler with a rack in the top position. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **1 tablespoon ras al hanout** and cook, stirring, until fragrant, about 30 seconds. Carefully stir in **½ cup water** and bring to a boil. Remove from heat. Stir in **shredded chicken**, breaking apart into large pieces.



4. Broil chicken & pita

Drizzle **chicken** with **oil**. Broil skillet on top oven rack until chicken is bubbling and browned in spots, about 6 minutes (watch closely as broilers vary).

Brush **pitas** lightly with **oil**. Broil directly on top oven rack until lightly browned, 1–2 minutes per side. (watch closely).



5. Finish & serve

Halve **lettuce** lengthwise, then thinly slice crosswise, discarding stem end. Add **lettuce** to bowl with **tomatoes and dressing**; toss to combine. Season to taste with **salt** and **pepper**.

Top **pitas** with **some of salad**, then spoon **chicken** over top and drizzle with **garlic sauce**. Serve **remaining salad** alongside. Enjoy!



6. Opa!

Take it a step further and turn this tasty white sauce into a tzatziki. Stir chopped cucumber, lemon juice, chopped dill, and olive oil into the sour cream in step 1. You can make it ahead and store in an airtight container until ready to serve.