



20-Min: Greek CHICKEN Gyro

with Chopped Salad & Garlic Sauce



under 20min



2 Servings

We love everything about this gyro. It has all the components of your favorite Greek take-out spot but made from scratch in a flash. Here we stack savory chicken strips onto toasted pita. A chopped cucumber and tomato salad with cilantro adds an element of crunch, either on top or on the side. But, our favorite part is the garlicky yogurt sauce that brings a cool creaminess and a ton of flavor to the table.

What we send

- garlic
- 1 container grape tomatoes
- 1 cucumber
- 1 medium red onion
- 1 container Greek yogurt ⁷
- 2 (½ lb) pkgs chicken breast strips
- ¼ oz garam masala
- 2 Mediterranean pitas ^{1,6,11}
- ¼ oz fresh cilantro

What you need

- red wine vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- medium nonstick skillet

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 780kcal, Fat 32g, Carbs 58g, Proteins 96g



1. Prep ingredients

Finely chop **2 teaspoons garlic**. Halve **tomatoes**. Halve **cucumber** lengthwise (peel, if desired), then scoop out seeds with a spoon and cut into ½-inch pieces. Thinly slice **all of the onion**.



4. Season chicken

In a medium bowl, combine **chicken**, **remaining chopped garlic**, **all of the garam masala**, **1 teaspoon flour**, and **a generous pinch each of salt and pepper**. Toss to coat chicken.



2. Make salad

In a medium bowl, whisk **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **cucumbers**, **tomatoes**, and **¼ cup of the onions** to dressing; toss to coat. Set aside until step 6.



5. Cook chicken & onions

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **remaining onions** and cook until softened, 2-3 minutes. Add **chicken** and cook, stirring occasionally, until well browned and cooked through, 3-4 minutes. Season to taste with **salt** and **pepper**.



3. Make yogurt sauce

Preheat broiler with a rack in the center. In a small bowl, combine **yogurt** and **½ teaspoon of the chopped garlic**. Slightly thin sauce by stirring in **1 teaspoon water** at a time, as needed to make a spoonable sauce. Season to taste with **salt** and **pepper**.



6. Toast pitas & serve

Place **pitas** directly on center oven rack and toast until soft, 1 minute per side (watch closely). Coarsely chop **cilantro leaves and stems**; stir half into **salad**. Divide **chicken** between **pitas**; use a slotted spoon to top with **some of the salad**. Drizzle with **garlic sauce** and sprinkle **remaining cilantro** over top. Serve **remaining salad** alongside. Enjoy!