



Spiced Chicken Gyro

with Chopped Salad & Garlic Sauce



30-40min



2 Servings

Lean, boneless, skinless chicken breasts are marinated with garam masala, which means they're brimming with the flavor of warm spices. Toasty Mediterranean pitas are piled high with the tender chicken and onions, a refreshing salad with tomatoes, cucumbers, cilantro, then drizzled with a creamy garlic sauce.

What we send

- 1 medium yellow onion
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz garam masala
- 1 container grape tomatoes (use half)
- 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

- box grater or microplane
- medium 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 700kcal, Fat 32g, Carbs 57g, Proteins 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 desired. In a medium bowl, toss chicken and onions with **1 tablespoon oil**, **3½ teaspoons garam masala**, 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 if desired), then 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 **all of the sour cream** into bowl; season to taste with **salt** and **pepper**. Set aside until ready to serve.



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, combine **cucumbers**, **tomatoes**, **cilantro stems**, **1 tablespoon oil**, and **2 teaspoons vinegar**, stirring to coat. Season to taste with **salt** and **pepper**. Set aside until ready to serve.



6. Finish & serve

Continue to cook **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!