

A Sutherland Belle

Mediterranean Oven Roasted Chicken Gyros with Homemade Feta Tzatziki Sauce

INGREDIENTS

For the Gyros

- 1/2 cup full-fat Greek yogurt
- 1/4 cup extra virgin olive oil
- 2 pounds of boneless skinless chicken breasts or thighs, cut into bite-sized pieces
- 2 lemons juiced (or 1/4 of a cup)
- 8 cloves garlic, minced
- 1 extra large or 2 medium shallots, chopped
- 1 tablespoon dried thyme
- 1 tablespoon smoked paprika
- 2 tablespoons fresh oregano, chopped
- 1/2 teaspoon red pepper flakes
- 1 teaspoon each of kosher salt and fresh black pepper
- Serve with fresh nanna or pita with lettuce, red onion, and fresh dill

For the Feta Tzatziki Sauce

- 2 cups grated cucumber (from about 1 medium 10-ounce cucumber, no need to peel or seed the cucumber first, grate on the large holes of your box grater)
- 1 1/2 cups plain Greek yogurt
- 3 tablespoons extra-virgin olive oil
- 3 tablespoons chopped fresh dill
- 1 tablespoon lemon juice
- 2 medium clove garlic, pressed or minced
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon black pepper
- 4 ounces feta cheese, crumbled

INSTRUCTIONS

For the Gyros

1. In a bowl, combine all the chicken gyros ingredients. Let marinate for 30 minutes at room temperature or up to overnight in the refrigerator. The chicken will be much juicier the longer you allow it to marinate.
2. Preheat the oven to 425° F. Arrange the chicken on a baking sheet. Bake 15 minutes, toss, and bake another 5-10 minutes, or until cooked through. Switch the oven to broil.

Broil for 1-2 minutes, until the chicken chars are on the edges (watch carefully). To assemble, stuff each naan or pita with tzatziki, then lettuce, and chicken. Add red onions and fresh dill.

For the Feta Tzatziki Sauce

1. Working with one big handful at a time, lightly squeeze the grated cucumber between your palms over the sink to remove excess moisture. Transfer the squeezed cucumber to a serving bowl, and repeat with the remaining cucumber.
2. Add the yogurt, olive oil, herbs, lemon juice, garlic, and salt to the bowl, feta and stir to blend. Let the mixture rest for 5 minutes to allow the flavors to meld. Taste and add additional chopped fresh herbs, lemon juice, and/or salt, if necessary (I thought this batch was just right as-is).
3. Serve tzatziki immediately or chill for later. Leftover tzatziki keeps well, chilled, for about 4 days.