

# Greek Chicken Tacos With Tzatziki and Hummus

Yield: 6 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-chicken-tacos-recipe>

## Ingredients:

- 1 1/4 pounds boneless skinless chicken breast cut into thin strips or cubes
- 2 tablespoons fresh lemon juice
- 1 tablespoon red wine vinegar
- 1 tablespoon olive oil
- 2 cloves garlic minced or grated
- 2 teaspoons dried oregano
- 1/2 teaspoon dried parsley
- 1/2 teaspoon coriander
- 3/4 teaspoon kosher salt
- 1/8 teaspoon black pepper
- 1/2 cup cucumber shredded, English or Persian cucumbers are best
- 1 cup non-fat Greek yogurt plain
- 2 tablespoons lemon juice
- 1 tablespoon fresh dill chopped
- 1/2 teaspoon granulated garlic
- 1/2 teaspoon kosher salt or to taste
- black pepper to taste
- 1/2 cup diced tomatoes finely
- 1/2 cup cucumber finely diced
- 3 tablespoons diced red onion finely
- 1/2 teaspoon olive oil
- 1 teaspoon red wine vinegar
- kosher salt
- fresh ground black pepper
- 1/3 cup hummus
- 1/2 cup crumbled feta cheese
- 12 corn tortillas flour tortillas if you prefer

## Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 70 milligrams
4. Fat: 11 grams
5. Fiber: 5 grams
6. Protein: 29 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 990 milligrams
9. Sugar: 6 grams

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