

Greek Chicken Gyros with Tzatziki Sauce

Yield: 6 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-gyros-kebab-recipe>

Ingredients:

- 2 pounds chicken breast cut into pieces
- 1/4 cup greek yogurt
- 3 tablespoons fresh lemon juice
- 2 tablespoons extra virgin olive oil
- 1 tablespoon red wine vinegar
- 1 1/2 teaspoons salt
- 1 teaspoon pepper
- 2 teaspoons oregano
- 1 1/2 cups greek yogurt
- 2 tablespoons extra virgin olive oil
- 1 tablespoon lemon juice
- 1 tablespoon red wine vinegar
- 2 teaspoons salt
- 1 tablespoon fresh dill diced
- 3 garlic cloves finely diced
- 1 cucumber grated and squeezed to drain
- 3 tomatoes diced
- 2 cucumber peeled and diced
- 1/4 red onion diced
- 2 tablespoons Italian parsley Fresh, diced
- 1 tablespoon extra virgin olive oil
- salt
- pepper
- feta cheese
- 6 pita breads Greek, Naan bread, or Flatbread

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 110 milligrams
4. Fat: 20 grams
5. Fiber: 4 grams
6. Protein: 43 grams
7. SaturatedFat: 5 grams
8. Sodium: 2100 milligrams
9. Sugar: 10 grams

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