

Chicken Gyro with Tzatziki Sauce

Yield: 6 min
Total Time: 115 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-gyro-recipe>

Ingredients:

- 1 1/4 pounds boneless skinless chicken thighs
- 1 teaspoon kosher salt plus more for seasoning chicken
- 1 teaspoon freshly ground black pepper
- 1 cup Greek yogurt plain, preferably whole milk
- 3 cloves garlic minced
- 2 tablespoons lemon juice 1 lemon
- 2 teaspoons red wine vinegar
- 2 tablespoons extra virgin olive oil
- 1 teaspoon smoked paprika
- 1 teaspoon ground coriander
- 1 tablespoon dried oregano
- 1 cucumber peeled, seeded, and cut into 1/4-inch pieces
- 3/4 cup tomatoes chopped
- 1 small red onion chopped
- 1/4 cup flat leaf parsley chopped
- 1 tablespoon red wine vinegar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup extra virgin olive oil
- 2 cloves minced garlic
- 1 teaspoon dried oregano
- 1 teaspoon dried rosemary
- 1 pinch kosher salt
- 1 pinch freshly ground black pepper

Nutrition:

1. Calories: 280 calories

2. Carbohydrate: 9 grams
3. Cholesterol: 65 milligrams
4. Fat: 18 grams
5. Fiber: 2 grams
6. Protein: 22 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 680 milligrams
9. Sugar: 5 grams

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