



Gyro Style Chicken Salad

SERVINGS: 4

PREPPING TIME: 20 MINS

COOKING TIME: 20 MINS

Ingredients

4 chicken breasts
½ cup plus 1tbsp olive oil, divided
¼ cup plus 1 tsp red wine vinegar, divided
4 cloves garlic, crushed, divided
2tsp salt, divided
1tsp black pepper
1tsp white pepper
juice of lemon
1tsp oregano
2 cups plain greek yogurt
½ red onion, dice
1 cucumber diced
2- 3 tbsp fresh dill

Directions

- 1.Add the chicken, ½ cup olive oil, ¼ cup red wine vinegar, 2 cloves crushed garlic, 1tsp salt, 1tsp black pepper, juice of ½ lemon and 1tsp oregano. Marinate the chicken for at least 1 hour.
- 2.Cook chicken and let cool completely.
- 3.Mix 2 cups plain Greek yogurt, 1tbsp olive oil, squeeze of lemon, juice 2- 3 tbsp dill, 2 cloves of crushed garlic, 1tsp salt, 1tsp white pepper and 1 tsp red wine vinegar together. Mix well.
- 4.Cube or shred cooked chicken.
- 5.Add chicken, cucumber, red onion and greek yogurt mixture to a bowl.
- 6.Serve cold.

This chicken salad is so versatile, eat it by itself, in a pita, a scoop on top of a salad or any other way you would like to. So delicious, healthy and packed full of flavor.