

Instant Pot Gyro Nachos with Tzatziki Sauce

INGREDIENTS

2 – 2.5 pounds bone-in chicken thighs, skin removed
1 medium red onion, thinly sliced
2 tablespoons lemon juice
2 tablespoons red wine vinegar
2 tablespoons olive oil
4 teaspoons dried oregano, crushed

6 cloves garlic, minced
1 teaspoon salt
8 ounces plain pita chips
1 recipe Tzatziki Sauce
½ cup chopped tomato



METHOD

In a 4- to 6-qt. multifunction electric or stove-top pressure cooker combine first eight ingredients (through salt). Lock lid in place. Set electric cooker on high pressure to cook 15 minutes. Cook 15 minutes. Remove from heat. For both models, release pressure quickly. Open lid carefully.

Using a slotted spoon, remove chicken and onion from cooker, reserving cooking juices. Remove bones from chicken; shred chicken using two forks. In a bowl combine shredded chicken and onion; toss with enough cooking juices to moisten.

Serve chicken mixture over pita chips. Top with Tzatziki Sauce and tomato

Tzatziki Sauce

16 ounce carton plain Greek yogurt
1 cup chopped cucumber
2 teaspoons snipped fresh dill

2 cloves garlic, minced
1 teaspoon lemon juice
¼ teaspoon salt

In a small bowl combine yogurt, cucumber, dill, garlic, lemon juice, and salt.