

CHICKEN GYRO BOWL

Ingredients:

16 oz Chicken
1/2 Red Onion - Diced
1 English Cucumber - Diced
1-2 Roma Tomatoes - Diced
3-4 Kalamata Olives
8 oz Feta Cheese
1 cup Tzatziki Sauce
MARINADE:
2 Cloves Garlic - Finely Minced
1 TBSP Red Wine Vinegar
1/2 Lemon - Juiced
2 TBSP Extra Virgin Oil
3 TBSP Greek Yogurt
2 tsp Dried Oregano
3/4 tsp Salt

Directions:

1. In a large bowl combine all of the marinade ingredients and whisk together.
2. Place chicken in a gallon bag and pour marinade over it. Seal baggie and place in refrigerator to marinate for 4 hours.
3. When ready to cook chicken, remove from baggie and wipe off excess marinade. Can grill chicken, bake it at 400 for 20 minutes or in a skillet over medium high heat for 15-20 minutes.
4. Once chicken is cooked, dice or cut into thin strips.
5. Divide chicken, red onion, cucumber, olives, feta cheese & tzatziki sauce between 4 bowls.
6. Serve with a squeeze of lemon and toss ingredients together before eating.

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