A Recipe For:

[](http://www.dreamstime.com/royalty-free-stock-photos-roasted-chicken-image7703038) [](http://www.dreamstime.com/royalty-free-stock-photos-roasted-chicken-image7703038)

# Greek Grilled Chicken Pitas

**From the Kitchen of:** Michelle

**Servings:** 4

**Prep Time:** 20 minutes **Bake Time:** 10 minutes **Bake Temp:**

**Ingredients:**

* ½ cup balsamic vinaigrette
* 1 lb boneless skinless chicken breast halves

**Cucumber Sauce**

* 1 cup plain Greek yogurt
* ½ cup finely chopped cucumber
* ¼ cup finely chopped red onion
* 1 Tbls minced fresh parsley
* 1 Tbls lime juice
* 1 garlic clove, minced
* ¼ teas salt
* 1/8 teas pepper

**Pitas:**

* 8 pita pocket halves
* ½ cup sliced cucumber
* ½ cup grape tomatoes, chopped
* ½ cup sliced red onion

**Directions:**

1. Marinate chicken in vinaigrette, covered, in refrigerator for at least 4 hours or overnight. In a small bowl, combine the sauce ingredients; chill until serving.
2. Drain and discard marinade. If grilling the chicken, lightly oil the grill rack. Grill chicken, covered, over medium heat or broil 4 inch from the heat until a thermometer reads 170 degrees, 4-7 minutes on each side.
3. Cut chicken into strips. Fill each pita half with chicken, cucumber, tomatoes, onion and cheese; drizzle with sauce.