

Chicken Gyros with Dill Sauce

Ingredients:

Sauce:

½ cup plain yogurt
1 tablespoons fresh dill
2 large garlic cloves, finely minced
1 teaspoon plus 1 tablespoon lemon juice

Chicken filling:

2 skinless boneless chicken breast halves, cut into 1/2-inch pieces
½ teaspoon dried oregano
1 teaspoon chopped fresh dill
2 tablespoons olive oil
1 medium onions, thinly sliced
6 fresh pita bread rounds, heated
Salt and freshly ground pepper to taste



Directions:

Sauce:

1. In small bowl blend together yogurt, 2 tablespoons dill, garlic and 1 teaspoon lemon juice. Then season with salt and pepper to taste. Set aside in a small plastic container. Refrigerate.

Chicken filling:

1. Heat 1 tablespoon oil in heavy large skillet over medium-high heat. Add chicken with oregano, 1 teaspoon dill, salt and pepper. Sauté until browned and cooked through, about 5 minutes.
2. Heat 1 tablespoon oil in a small skillet and sauté onions until golden brown, about 10 minutes. Add to chicken in large skillet. Add 1 tablespoon lemon juice. Stir until heated through, about 2 minutes.
3. Top pita rounds with chicken mixture. Spoon dill sauce over chicken and serve. This sandwich is folded in half and eaten. Pass the extra sauce, as desired.

Serves: 6