

Greek-Style Chicken Pitas



PREPARATION TIME
15 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
tabbouleh salad



To save money on this classic Greek pocket sandwich, try using less expensive chicken thighs or turkey thighs instead of pricier chicken breasts. Cube and broil the chicken as the recipe directs.

SHOPPING LIST

- Italian salad dressing • chicken
- yogurt • cucumber • lemon
- dried mint • pita breads
- red onion • tomatoes

ON HAND

- garlic

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INGREDIENTS

- 1 cup bottled Italian salad dressing
- 4 skinless, boneless chicken breasts, cubed (about 1 pound)
- 4 pita breads
- 1 medium red onion, thinly sliced
- 2 tomatoes, chopped

SAUCE:

- 1 cup plain yogurt
- 1 cucumber, peeled, deseeded, shredded
- 2 tablespoons fresh lemon juice
- 2 cloves garlic, minced
- 1 teaspoon dried mint

SERVES **4**

COOKIN'
Xpress

- Use your food processor to make quick work of shredding the cucumber.

Make Ahead

You can grill the chicken up to 24 hours ahead and refrigerate until ready to proceed.

♦ VARIATION

No pita breads on hand? Wrap all the ingredients in warm tortillas for a delicious treat.

1 Preheat broiler. Mix dressing and chicken in a medium bowl. Thread chicken on presoaked skewers; brush with dressing. Broil chicken until cooked through, about 5 minutes per side.



2 Meanwhile, for sauce, combine yogurt, cucumber, lemon juice, garlic and mint in a small bowl; mix well. Set aside.



3 Slice off tops of pita breads. Divide chicken among pitas.



4 Top chicken with onion and tomatoes. Drizzle sauce over vegetables. Serve immediately.

