

**CHICKEN GYRO
WITH TZATZIKI
SAUCE**

JACKSONVILLE, FL

CHICKEN GYRO WITH TZATZIKI SAUCE

PREP TIME: 10 MIN TOTAL TIME: 30 MIN SERVES: 4

INGREDIENTS

- 2 tablespoons canola oil
- 14 ounces frozen, unbreaded chicken strips
- ½ cup sliced green bell pepper
- ¾ teaspoon granulated garlic
- 1 tablespoon minced cilantro
- 2 cups romaine lettuce
- 1 ½ cucumbers
- ½ cup plain yogurt
- 1 ½ teaspoons ground black pepper
- 4 9-inch whole grain flour tortillas

DIRECTIONS

- 1 Preheat oven to 350° F. Warm skillet over medium heat; add oil, chicken, peppers and granulated garlic. Sauté until peppers are tender. Add cilantro.
- 2 Roll up lettuce and shred into thin pieces. Set aside.
- 3 Thinly slice cucumbers and place in medium bowl; add yogurt and pepper, and mix until completely combined.
- 4 Place tortillas in oven until they are tender (about 30 seconds).
- 5 Top each tortilla with lettuce, chicken and peppers, and finally the sauce, then fold the tortilla in half.
- 6 Serve and enjoy!