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!