

Gluten free chicken gyros

I love how quickly this recipe comes together. And I promise if any of your neighbors smell you grilling this, they will want the recipe. This will be a hit at all grill parties. Goes amazing with Celiac Greek salad. (check out other recipes)

Ready in 40 minutes

Preparation time 10 minutes

Cook time 10 minutes

Serves 8 people

Ingredients

- 4#s
- 1.5 onions chopped fine
- 1.5 Tbl oregano
- $\frac{3}{4}$ Tbl Lawry's
- 2 cloves garlic minced
- $\frac{3}{4}$ cup olive oil
- 1 12 oz container yogurt (I use Greek plain myself)
- 1 cucumber (peeled and deseeded into yogurt with spoon)
- $\frac{3}{4}$ Tbl dill
- 1 top dried parsley
- 1 pack Rita's (BFree stone baked pita breads)
- Shredded lettuce
- Feta cheese
- Fresh diced tomato
- Fresh sliced red onion

Preparation

1. Clean and prepare 4#s chicken breasts
2. Combine oil, 1 whole onion fine diced, 1.5 Tbl oregano, $\frac{3}{4}$ Tbl Lawry's, 1 top dried parsley, 2 cloves garlic minced, and salt and pepper to taste. Marinate the chicken for 20 minutes.
3. In mixing bowl combine yogurt, cucumber, dill, 1 top dried parsley, $\frac{1}{2}$ onion chopped fine, and salt and pepper to taste mix 20 minutes before serving
4. Grill chicken till done and slice.



Tips

Make yogurt sauce first then make chicken marinade. Let both rest for 20 minutes before cooking chicken. I love grilling the pita bread a little as well