

## 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