

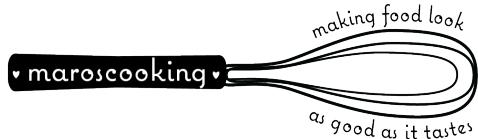
# Greek Yogurt Marinated Chicken Gyros

with Oregano Sweet Potatoes, Green Beans, Garlicky Red Peppers, Onions and Tsatsiki

Serves 4-6

## For Chicken:

- ➲ 4 chicken breasts
- ➲ 1 cup greek yogurt
- ➲ 4-5 tablespoons olive oil
- ➲ 4 cloves smashed garlic
- ➲ lemon juice of one squeezed lemon, more for serving
- ➲ kosher salt and pepper
- ➲ 3 teaspoons garlic powder
- ➲ 2 tablespoons dried oregano
- ➲ 2 teaspoons Penzey's greek seasoning
- ➲ fresh oregano for garnish



## For Chicken:

Lay chicken breasts on a flat surface and season both sides with salt and pepper as well as garlic powder and dried oregano. Place seasoned poultry in a ziplock bag and add smashed garlic, yogurt, lemon juice and 2 tablespoons of olive oil. Distribute marinade evenly around chicken breasts and marinate for at least 6 hours and preferably overnight. Preheat oven to 375 and place marinated breasts in a roasting pan, adding an additional 3 tablespoons or so of olive oil to pan along with oregano sprigs. Bake for about 40 minutes, or until chicken is tender. (Alternatively you could grill chicken breasts). Allow to rest 10 minutes before slicing on the bias in thin pieces.

## For Filling:

Preheat oven to 400. Place sweet potatoes on a large sheet pan and toss with 2 tablespoons of olive oil, season with salt and pepper and oregano. Roast for about 35 minutes, tossing occasionally until crisp on the outside and tender. While potatoes are roasting, sauté onions, peppers and garlic in a medium skillet on medium heat, tossing often until tender and aromatic. Season with cumin, salt and pepper.

## Assemble Gyros:

Place warmed pita on a plate, top with sliced chicken, a few sweet potato fries, green beans, heaping spoonful of tsatsiki and hummus if desired, garnish with fresh herbs. Enjoy!

## For Gyro Filling:

- ➲ 3 sweet potatoes, peeled and cut in long fries, 1/2 inch thick
- ➲ 10 ounces green beans, boiled, seasoned with salt and pepper
- ➲ 2 sweet onions, thinly sliced
- ➲ 1 red pepper, seeded and sliced, lengthwise
- ➲ 1 teaspoon cumin
- ➲ 3 tablespoons olive oil, divided
- ➲ 2 teaspoons oregano
- ➲ 4-5 sprigs oregano, plus more for garnish if desired
- ➲ dill sprigs for garnish
- ➲ kosher salt and pepper to taste
- ➲ 6 pitas, wrapped in foil and warmed in oven

## Tsatsiki Recipe

