

# Chicken Souvlaki Gyros w/ Tzatziki Sauce & Oregano Fries

By Chef Alessandra Ciuffo

Serves 4

## Chicken Ingredients:

- 3-4 large **chicken breasts**, 1.5 inch cubes
- 1/4 cup **olive oil**
- 1 **lemon**, juiced
- 2 cloves **garlic**, grated
- 1 tsp **garlic powder**
- 1 tsp **dried oregano**
- 1 tsp **paprika**
- salt & pepper
- **Pita bread**
- **red onion**, thinly sliced
- **tomato**, cubed
- **romaine lettuce**, chopped

## Fries Ingredients:

- 4 **russet potatoes**, sliced into matchsticks
- 1/2 cup **olive oil**
- 1.5 tbsp **dried oregano**
- salt and pepper

## Tzatziki Ingredients:

- 1 large **Persian cucumber**, grated
- 1 cup **Greek Yogurt**
- 2 **garlic** cloves, grated
- 1/2 **lemon**, juiced
- salt and pepper
- 2 tbsp **olive oil**

## Step 1 - Marinate the Chicken

1. Preheat the oven to 425 degrees F.
2. In a large bowl, combine the olive oil, lemon juice, garlic, spices and salt and pepper. Cut the chicken into 1.5 inch cubes, then add to the bowl with the marinade and let sit while you prepare the fries.

## Step 2 - Slice and prep the fries

2. Rinse and dry the russet potatoes, then slice into matchsticks by cutting into 1/4-1/2 inch slices, then again into strips/fries. Add the fries into a large bowl with cold water. Toss in the water and let sit for 5-10 minutes to draw out the starch. Drain and rinse the potatoes one more.
3. Lay out a large clean dish towel and place the drained fries. Add another towel on top and dry the fries very well! Transfer the dried fries to a large sheet tray so that none are overlapping, and add the olive oil, oregano, salt and pepper. Toss well and place into the oven.
4. Bake fries for 15 to 20 minutes, then flip, and bake for 15 to 20 minutes more.

### **Step 3 - Bake the Chicken**

5. Halfway through cooking the fries, add the chicken into the oven. Bake for 10 minutes, flip and then back for another 5 minutes.
6. Once the fries are done, turn the broiler on high and return the chicken for about 2 minutes to caramelize the top. Keep a close eye.

### **Step 4 - Make Tzatziki**

7. Lay a cheese cloth or thin kitchen towel on your cutting board. Using a box grater on the thicker shred setting, grate the cucumber. Carefully close the towel and squeeze out all of the excess liquid from the cucumbers. Repeat a few times until no more liquid remains.
8. Transfer shredded cucumber into a bowl. Add the yogurt, lemon juice, garlic, olive oil, salt and pepper. Mix well to combine.

### **Step 5 - Assemble**

9. Slice up the red onion, tomatoes, & lettuce and set into bowls along with the cooked chicken and tzatziki sauce.
10. Warm up the pita bread in the oven wrapped in foil or in the microwave.
11. Assemble the gyros as you'd like, dig in and ENJOY!!