

## From My Kitchen to Yours: The Ultimate Greek Chicken Gyros Recipe

Let me walk you through why this gyro recipe works and how to make it your own.



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

You'll Need

### DIRECTIONS

1. Why : This Recipe Works
2. The marinade does the heavy lifting:
3. Greek yogurt, lemon juice, vinegar, and garlic transform ordinary chicken thighs into ultra-tender, flavorful bites. I always use full-fat yogurt for that rich, creamy texture.
4. Thighs over breasts:
5. I go with boneless, skinless chicken thighs for the best texture and juiciness. They hold up better to grilling and soak up more of the marinade.
6. Tzatziki is the star:
7. It's not just a condiment here - it's essential. I squeeze the cucumber like it owes me money to make sure the tzatziki doesn't turn watery. That step alone makes a world of difference.
8. Balanced bite:
9. Every gyro gets a bit of everything - warm grilled chicken, cool creamy sauce, fresh chopped veggies, and a soft, charred flatbread to wrap it all up.
10. Ingredients : You'll Need
11. For the : Chicken & Marinade:
12. 2 lb (1 kg) chicken thigh fillets, boneless and skinless
13. 3 large garlic cloves, minced
14. 1 tbsp white wine vinegar (or red wine/apple cider vinegar)
15. 3 tbsp lemon juice
16. 1 tbsp extra virgin olive oil
17. 3 tbsp Greek yogurt, full-fat preferred

18. 1 ½ tsp dried oregano
19. 1 tsp salt
20. Black pepper, to taste
21. For the : Tzatziki:
22. 2 cucumbers (to yield about ¾ to 1 cup after squeezing)
23. 1 ... cups Greek yogurt, full-fat
24. 1 tbsp lemon juice
25. 1 tbsp extra virgin olive oil (more if you like it richer)

## SWAPS & NOTES

- savory, creamy, herby, and fresh.

It's everything I love about Mediterranean food, wrapped up in a handheld package.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/from-my-kitchen-to-yours-the-ultimate-greek-chicken-gyros-recipe/>

Whether you're making these for a crowd or just craving something bright and bold midweek, these gyros are a game-changer.

They're easy to prep ahead, customizable to taste, and downright satisfying.