

## Authentic Greek Chicken Gyros with Creamy Homemade Tzatziki

Greek Chicken Gyros with Homemade Tzatziki



**OVEN**  
**400°F**

**TIME**  
**20-25 min**

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### INGREDIENTS

#### Chicken Marinade:

- 2 lbs. Chicken Breast, cut into bite-sized pieces
- 1/4 cup Greek Yogurt
- 3 Tablespoons Fresh Lemon Juice
- 2 Tablespoons Extra Virgin Olive Oil
- 1 Tablespoon Red Wine Vinegar
- 1 1/2 teaspoon Salt
- 1 teaspoon Pepper
- 2 teaspoons Oregano

#### Tzatziki Sauce:

- 1 1/2 cups Greek Yogurt
- 1 Tablespoon Lemon Juice
- 1-2 teaspoons Salt
- 1 Tablespoon Fresh Dill, finely chopped
- 3 Garlic Cloves, minced
- 1 Cucumber, grated and squeezed dry

#### Greek Salad:

- 3 Tomatoes, diced
- 2 Cucumbers, peeled and diced
- 1/4 Red Onion, finely diced
- 2 Tablespoons Fresh Italian Parsley, chopped
- 1 Tablespoon Extra Virgin Olive Oil

Salt and Pepper to taste

Crumbled Feta Cheese (optional)

Serving:

4-6 Greek Pita Breads, Naan, or Flatbread

Swaps & Notes:

Protein Alternatives: Try lamb, shrimp, or grilled portobello for a vegetarian twist.

Dairy-Free Option: Use a dairy-free yogurt like almond or coconut-based in both marinade and tzatziki.

Short on Time? You can grill the chicken on a stovetop skillet or even roast in the oven at 400°F for 20-25 minutes.

Tzatziki Tip: Let the sauce sit for 30 minutes to let the flavors meld-it gets better with time!

Step-by-Step Instructions:

1. Marinate the Chicken:
2. Make the Tzatziki Sauce:
3. Prepare the Greek Salad:

## DIRECTIONS

1. **Marinate the Chicken:** In a large bowl or zip-top bag, combine chicken pieces with Greek yogurt, lemon juice, olive oil, vinegar, salt, pepper, and oregano. Mix well and refrigerate for at least 30 minutes, ideally 2-4 hours, up to overnight.
2. **Make the Tzatziki Sauce:** In a medium bowl, mix yogurt, olive oil, lemon juice, vinegar, salt, dill, and garlic. Add the grated and well-drained cucumber. Stir until smooth and refrigerate until ready to serve.
3. **Prepare the Greek Salad:** In another bowl, toss together tomatoes, cucumbers, red onion, and parsley. Drizzle with olive oil, season with salt and pepper, and top with crumbled feta.
4. **Cook the Chicken:** Thread chicken onto skewers or cook directly in a hot skillet with a bit of oil over medium-high heat. Grill for 5-7 minutes per side (or 8-10 minutes in a skillet) until fully cooked and slightly charred.
5. **Assemble the Gyros:** Warm your pita or flatbread, then layer with cooked chicken, a generous spoonful of tzatziki, Greek salad, and extra feta cheese if desired. Wrap and enjoy!
6. **Tips for Success:** Drain your cucumber well for tzatziki to avoid a watery sauce.
7. Double the marinade and freeze half with chicken for an easy meal later.
8. Warm your pita just before serving-it makes all the difference.
9. **Serving Suggestions & Pairings:** Complete your Mediterranean feast with:

10. Blueberry : Lemonade for a bright, fruity sip
11. A side of : Baked Brie with honey and nuts for a luxurious appetizer
12. Or serve alongside : Cheese-Stuffed Chicken Wontons for a fun East-meets-West dinner spread
13. Storage & Leftovers: Chicken: Store cooked chicken in an airtight container in the fridge for up to 4 days.
14. Tzatziki: Will keep for 3-4 days refrigerated; stir before serving.
15. Greek : Salad: Best fresh, but can last 1-2 days in the fridge (hold the salt until serving to prevent sogginess).
16. Freezing? Skip it-this dish is best enjoyed fresh.
17. More Recipes You'll Love: These Sheet Pan Quesadillas - for easy, hands-off meal prep
18. Light : Tangy Chicken Salad - another Mediterranean-inspired favorite
19. Blueberry : Lemonade - the perfect drink pairing
20. Baked : Brie Appetizer - an elegant, cheesy starter
21. Final Thoughts: If you've been craving something fresh and satisfying but don't want to sacrifice flavor, these Greek Chicken Gyros with Homemade Tzatziki are your new go-to. Perfect for weeknights, summer gatherings, or your next meal prep session.
22. Tried it? Leave a comment and tag @gtagriff900 on ChefManiac-we'd love to see your gyro creations and hear what you think! Stay tuned for more delicious recipes, inspired eats, and kitchen hacks right here.

## SWAPS & NOTES

-zesty, creamy, herbaceous, and soul-satisfying without ever feeling heavy.

These gyros remind me of my favorite street food in Athens, reimagined for the home kitchen.

The marinade packs the chicken with flavor, the tzatziki sauce is luxuriously creamy with a garlicky kick, and the Greek salad adds a bright, crunchy contrast.

Serve it all in soft, warm pita and you've got a flavor bomb of a meal.

## TIPS FOR SUCCESS

Drain your cucumber well for tzatziki to avoid a watery sauce.

Double the marinade and freeze half with chicken for an easy meal later.

Warm your pita just before serving -it makes all the difference.

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

Original recipe: <https://chefmaniac.com/authentic-greek-chicken-gyros-with-creamy-homemade-tzatziki/>