

## Greek Chicken Flatbread - A Fast, Fresh Mediterranean Favorite

Fast, Flavorful, and Mediterranean-Inspired



OVEN  
**375°F**

TIME  
**15 min**

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SAVE  
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### INGREDIENTS

2 flatbreads or naan  
1 cup cooked chicken, cubed or shredded  
¾ cup cherry tomatoes, halved  
¾ cucumber, thinly sliced  
... red onion, thinly sliced  
¾ cup tzatziki sauce or herbed Greek yogurt  
Dried oregano or parsley, for garnish

### DIRECTIONS

1. ? Step 1: Warm the Flatbread: Preheat your oven to 375°F (190°C). Place the flatbreads on a baking sheet and warm for 5 minutes, just until soft and pliable.
2. ? Step 2: Spread the Tzatziki: Remove flatbreads from the oven and spread a generous layer of tzatziki or herbed yogurt on each.
3. ? Step 3: Add the Toppings: Top evenly with cooked chicken, tomatoes, cucumbers, and onion slices.
4. ? Step 4: Finish and Serve: Sprinkle with dried oregano or chopped fresh parsley. Slice and serve warm, or let guests fold and enjoy as a wrap.

### SWAPS & NOTES

& Swaps Tzatziki : You can swap for plain Greek yogurt mixed with lemon, garlic, and dill if you don't have tzatziki.

Chicken : Use rotisserie chicken for a shortcut or grilled chicken breast for extra flavor.

Flatbread : Naan, pita, or lavash all work here-just adjust baking time as needed.

Extras : Add feta cheese, kalamata olives, or a drizzle of olive oil for extra Greek flair.

### TIPS FOR SUCCESS

Use warm flatbread : It makes the textures sing and enhances flavor.

Slice everything thin : It ensures each bite gets a little of everything.

Make it a wrap : Use smaller pitas or wrap-style flatbreads for lunchbox-ready meals.

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

Original recipe: <https://chefmaniac.com/greek-chicken-flatbread-a-fast-fresh-mediterranean-favorite/>