

Herb-Infused Mediterranean Chicken Gyros - Fresh, Flavorful & Easy

Herb-Infused Mediterranean Chicken Gyros ????



TIME
30 min

TEMP
165°F

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Recipe Card

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INGREDIENTS

2 boneless, skinless chicken breasts or thighs
3 tbsp olive oil
Juice of 1 lemon
3 cloves garlic, minced
1 tsp dried oregano
1 tsp dried thyme
1 tsp ground cumin
 $\frac{1}{2}$ tsp paprika
 $\frac{1}{2}$ tsp salt
... tsp black pepper
1 cup Greek yogurt
 $\frac{1}{2}$ cucumber, grated and squeezed dry
2 cloves garlic, minced
1 tbsp olive oil
1 tbsp lemon juice
1 tbsp fresh dill or mint, chopped
Salt and pepper to taste
4 pita or flatbreads
 $\frac{1}{2}$ red onion, thinly sliced
 $\frac{1}{2}$ cup cherry tomatoes, halved
 $\frac{1}{2}$ cup shredded lettuce
... cup crumbled feta cheese (optional)

Instructions:

Tips for Success:

Double the marinade: Use half for the chicken, and the other as a drizzle or dressing.

Grill for flavor: Outdoor grilling adds an extra smoky edge.

Prep ahead: Chicken and tzatziki can be made up to 2 days in advance.

Make it a platter: Serve gyro components buffet-style for a fun DIY meal.

What to Serve With These Gyros:

Sheet Pan Quesadillas for a fusion side

Tangy Chicken Salad as a fresh starter

Blueberry Lemonade to cool down the herbs

Peanut Butter Brownies for dessert-because balance ?

Or go big with Cajun Chicken Sausage Gumbo for a Mediterranean-Southern mashup

Storage & Leftovers:

DIRECTIONS

1. Marinate the Chicken: In a bowl, whisk olive oil, lemon juice, garlic, oregano, thyme, cumin, paprika, salt, and pepper. Add chicken and coat well. Cover and refrigerate for at least 30 minutes or overnight for best results.
2. Cook the Chicken: Heat a grill pan or skillet over medium-high. Cook marinated chicken for 4-5 minutes per side or until golden and cooked through (165°F internal temp). Let rest before slicing thinly.
3. Make the Tzatziki: In a bowl, combine Greek yogurt, cucumber, garlic, olive oil, lemon juice, dill/mint, and season with salt and pepper. Chill until ready to use.
4. Assemble the Gyros: Warm pita bread and fill with lettuce, tomatoes, onion, and chicken slices. Drizzle with tzatziki and sprinkle feta on top if using.
5. Serve & Enjoy: Wrap in parchment for easy eating and serve with a side of Greek salad or crispy fries.
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8. Prep ahead: Chicken and tzatziki can be made up to 2 days in advance.
9. Make it a platter: Serve gyro components buffet-style for a fun DIY meal.
10. What to Serve With These Gyros: Pair your gyros with:
11. Sheet : Pan Quesadillas for a fusion side
12. Tangy : Chicken Salad as a fresh starter
13. Blueberry : Lemonade to cool down the herbs

14. Peanut : Butter Brownies for dessert-because balance ?
15. Or go big with : Cajun Chicken Sausage Gumbo for a Mediterranean-Southern mashup
16. Storage & Leftovers: Chicken: Store in an airtight container in the fridge for up to 4 days.
17. Tzatziki: Will last up to 3 days refrigerated.
18. Reheat: Warm chicken in a skillet or microwave. Pita can be lightly toasted before serving.
19. More Recipes You'll Love: Keep your flavor adventure going with these:
20. Sheet : Pan Quesadillas
21. A Light : Tangy Chicken Salad
22. Blueberry : Lemonade
23. The : Best Peanut Butter Brownies
24. Cajun : Chicken Sausage Gumbo
25. Final Thoughts: These Herb-Infused Mediterranean Chicken Gyros are easy to prep, loaded with fresh flavor, and ideal for casual dinners or entertaining. With tender grilled chicken, cool creamy tzatziki, and all the fresh toppings-you're just one bite away from a taste trip to the Mediterranean.

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

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