

Authentic Chicken Gyros with Creamy Tzatziki and Crunchy Veggies

If you've ever had a proper



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20 min

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INGREDIENTS

For the Chicken & Marinade:

2 lb (1 kg) boneless, skinless chicken thigh fillets

3 garlic cloves, minced (about 3 tsp)

1 tbsp white wine vinegar (or red wine/apple cider vinegar)

3 tbsp lemon juice

1 tbsp extra virgin olive oil

3 tbsp full-fat Greek yogurt

1% tsp dried oregano

1 tsp salt

Black pepper, to taste

For the Tzatziki:

2 cucumbers (makes about 3/4 cup grated and drained)

1... cups full-fat Greek yogurt

1 tbsp lemon juice

1 garlic clove, minced

... tsp salt

For the Salad:

Tomatoes, deseeded and diced

3 cucumbers, diced

1/2 red onion, finely chopped

... cup fresh parsley leaves (optional)

Salt and pepper, to taste

For Serving:

4-6 pita breads or flatbreads

Extra tzatziki or lemon wedges (optional)

Instructions:

1 Marinate the Chicken:

2 Make the Tzatziki:

3 Prepare the Salad:

4 Cook the Chicken:

5 Assemble the Gyros:

Tips for Success:

Full-fat Greek yogurt makes a creamier marinade and richer tzatziki.

Don't skip resting the chicken-it keeps it juicy and tender.

Use thigh meat for maximum flavor and tenderness.

DIRECTIONS

1. **Marinate the Chicken:** Add all marinade ingredients to a ziplock bag. Massage to combine, then add chicken and coat thoroughly. Marinate in the fridge for at least 2 hours, ideally 12 hours, but no longer than 24 hours.
2. **Make the Tzatziki:** Halve cucumbers lengthwise and scoop out the seeds. Grate coarsely and squeeze well in paper towels to remove excess liquid. Mix cucumber with yogurt, lemon juice, olive oil, garlic, salt, and pepper. Chill for at least 20 minutes to let flavors develop.
3. **Prepare the Salad:** In a bowl, combine tomatoes, cucumber, onion, and parsley. Season with salt and pepper. Set aside.
4. **Cook the Chicken:** Heat a grill or skillet to medium-high. Lightly oil the surface. Cook marinated chicken 2-3 minutes per side until golden brown and cooked through. Let rest for 5 minutes, then slice into strips.
5. **Assemble the Gyros:** Warm the pita breads. Spread a generous layer of tzatziki, add sliced chicken, then top with chopped salad. Optional: Add extra herbs or a drizzle of olive oil or lemon juice for extra zing.
6. **Tips for Success:** Full-fat Greek yogurt makes a creamier marinade and richer tzatziki.
7. **Don't skip resting the chicken-it keeps it juicy and tender.**
8. **Use thigh meat for maximum flavor and tenderness.**
9. **You can freeze the marinated chicken before cooking for future meals.**

10. **Storage & Leftovers:** Cooked chicken lasts up to 4 days in the fridge.
11. Tzatziki can be stored in an airtight container for 3-4 days.
12. Keep salad components separate for best texture.
13. Reheat chicken gently on the stove or microwave before serving.
14. **More Recipes You'll Love:** The Best Peanut Butter Brownies - reward yourself after dinner!
15. This : Edible Cookie Dough - for a quick no-bake treat
16. These : Chocolate Chip Cookie Dough Brownie Bombs - because you earned dessert
17. **Final Thoughts:** These Greek Chicken Gyros bring together the bold and fresh flavors of the Mediterranean in the most satisfying way. Whether you're serving them for a casual dinner or building a gyro bar for a crowd, this recipe brings maximum flavor with minimal fuss.
18. Tried it? Let me know in the comments what you stuffed in your gyro-and don't forget to follow ChefManiac for more globally inspired recipes that are easy to make and impossible to forget.

TIPS FOR SUCCESS

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

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