

How to Make Greek Chicken Souvlaki Wraps with Yogurt Sauce

Light, zesty, and completely satisfying, these



TIME
5 min

TEMP
165°F

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INGREDIENTS

- 2 chicken breasts, grilled and thinly sliced
- 4 pita wraps
- 1 tbsp lemon juice
- ¼ cucumber, shredded
- 2 tbsp olive oil
- Salt and pepper to taste
- 1 cup plain Greek yogurt

DIRECTIONS

1. Grill the chicken until cooked through (internal temp: 165°F), about 4-5 minutes per side. Let rest, then slice thinly.
2. In a bowl, combine : Greek yogurt, lemon juice, shredded cucumber, olive oil, salt, and pepper. Mix until smooth.
3. Warm the pita wraps slightly in a dry pan or microwave to make them pliable.
4. Assemble each wrap by layering sliced chicken and a generous spoonful of yogurt sauce in the center of each pita.
5. Fold and serve warm, optionally with extra lemon wedges.

SWAPS & NOTES

Chicken : Use boneless thighs or pre-cooked rotisserie chicken for ease.

Yogurt : Full-fat Greek yogurt makes the sauce creamy and rich.

Pita : Swap with naan, lavash, or whole wheat tortillas.

Add-ons : Try red onion, tomatoes, feta, or olives for extra flavor and color. ? Step-by-Step Instructions Grill the chicken until cooked through (internal temp: 165°F), about 4-5 minutes per side.

TIPS FOR SUCCESS

Squeeze cucumber before adding to the sauce to avoid watery yogurt.

For added zing, stir in a pinch of garlic or dill to the sauce.

Grill the pita briefly for extra flavor and texture.

Make a batch of sauce ahead of time-it's even better the next day! ?

