

Greek Souvlaki Wraps: The Fresh & Flavorful Chicken Pita You'll Crave

Few meals are as refreshing and satisfying as these



TIME
20 min

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INGREDIENTS

- ? 2 chicken breasts, grilled and sliced thinly
- ? 4 pita wraps (Greek-style or regular)
- ? 1 tablespoon lemon juice
- ? ½ cucumber, shredded (no need to peel)
- ? 2 tablespoons olive oil
- ? Salt and pepper to taste
- ? 1 cup plain Greek yogurt (not listed above but essential for sauce)

DIRECTIONS

1. Grill the chicken: Season with salt, pepper, olive oil, and lemon juice. Grill until cooked through and slice thinly.
2. Make the sauce: In a bowl, combine Greek yogurt, shredded cucumber, lemon juice, olive oil, salt, and pepper. Mix until creamy and smooth.
3. Warm the pitas: Heat them in a skillet or microwave for a few seconds to soften.
4. Assemble the wraps: Place grilled chicken in the center of each pita, top generously with the yogurt sauce, and add optional toppings like tomatoes or onions.
5. Wrap & serve: Fold and enjoy immediately, or wrap in foil for on-the-go meals.

TIPS FOR SUCCESS

Drain the cucumber : After shredding, squeeze out excess water for a thicker sauce.

Use full-fat Greek yogurt : Creamier texture and better flavor.

Prep ahead : Make the sauce and grill the chicken up to 2 days ahead.

Serve buffet-style : Let guests assemble their own for parties or BBQs. ?

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