

## Homemade Greek Chicken Gyros with Tzatziki: Easy & Flavorful Recipe

Homemade Greek Chicken Gyros with Tzatziki: A Taste of the Mediterranean at Home



**TIME**  
**30 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 boneless, skinless chicken breasts (about 1 lb total), cut into thin strips or bite-sized pieces  
2 tablespoons olive oil  
1 tablespoon fresh lemon juice  
2 cloves garlic, minced  
1 teaspoon dried oregano  
Salt and black pepper to taste  
1 cup plain Greek yogurt (full-fat or low-fat)  
¾ cucumber, grated and thoroughly squeezed dry  
1 clove garlic, minced  
1 tablespoon fresh dill, chopped  
4 pita breads or flatbreads  
Sliced tomatoes, thinly sliced red onions, and crisp lettuce leaves (such as Romaine or green leaf) for garnishing

### DIRECTIONS

1. Prepare the Chicken Marinade: In a medium bowl, combine the 2 tablespoons olive oil, 1 tablespoon fresh lemon juice, 2 cloves minced garlic, 1 teaspoon dried oregano, and a good pinch of salt and black pepper. Whisk everything together until well combined. Add the cut chicken breasts to the marinade, tossing to ensure all pieces are evenly coated. Cover the bowl and let the chicken marinate in the refrigerator for at least 30 minutes. For deeper flavor, you can marinate for up to 2 hours.
2. Prepare the Homemade Tzatziki: In a separate medium bowl, combine the 1 cup plain Greek yogurt. Grate ¾ cucumber and then place the grated cucumber in a clean kitchen towel or paper towels and squeeze out as much excess liquid as possible. This step is critical for thick, creamy Tzatziki. Add the squeezed, grated cucumber to the yogurt. Stir in the 1 tablespoon fresh lemon juice, 1 clove minced garlic, 1 tablespoon fresh chopped dill, and season with salt and black pepper to taste. Mix everything until well combined. Cover and refrigerate for at least 30 minutes to allow the flavors to meld and for the sauce to chill.
3. Cook the Chicken: Preheat a grill (outdoor or indoor grill pan) or a large skillet over medium-high heat. Add the marinated chicken pieces (discard any leftover marinade). Grill or sauté for 6-7 minutes per side, or until the chicken is cooked through, golden brown, and reaches an internal temperature of 165°F (74°C). If using larger pieces, ensure they are cooked through. Once cooked, remove from heat and thinly slice the chicken against the grain.
4. Warm the Pita & Prepare Garnishes: While the

chicken cooks, warm your pita breads or flatbreads. You can warm them in a dry skillet over medium heat for 30 seconds per side until soft and pliable, briefly in the microwave, or on the grill. Prepare your desired garnishes: slice the tomatoes, thinly slice the red onions, and wash and dry the lettuce.

5. 5. Assemble the Gyros: Lay out a warm pita bread. Spoon a generous amount of the sliced chicken onto the center of the pita. Top with a few slices of fresh tomatoes, thinly sliced red onions, and crisp lettuce. Finally, add a generous dollop of the chilled homemade Tzatziki sauce over the fillings.
6. 6. Serve and Enjoy! Fold or roll the pita to create your gyro. Serve immediately and enjoy your delicious, homemade Greek Chicken Gyros!

## SWAPS & NOTES

What I absolutely adore is the bright, zesty marinade on the chicken, which infuses it with that quintessential Mediterranean flavor.

The contrast between the warm, savory chicken and the cool, garlicky, and refreshing homemade Tzatziki is simply irresistible.

It feels like a gourmet meal from a charming Greek cafe, yet it comes together quickly in my own kitchen.

Plus, everyone loves building their own gyro, making it a fun and interactive dining experience!

## TIPS FOR SUCCESS

**Squeeze Cucumber Dry:** This is the most crucial step for thick, non-watery Tzatziki.

Squeeze out as much liquid as possible!

**Marinate Chicken:** Even a short marinating time adds significant flavor to the chicken.

**Don't Overcook Chicken:** Chicken breasts can dry out quickly.

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

Original recipe: <https://chefmaniac.com/homemade-greek-chicken-gyros-with-tzatziki-easy-flavorful-recipe/>