

Grilled Greek Chicken Gyros with Homemade Tzatziki

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TIME
30 min

TEMP
165°F

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Recipe Card

SAVE
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INGREDIENTS

4 boneless, skinless chicken thighs (about 1.5 lbs total)

1 tablespoon olive oil

1 tablespoon fresh lemon juice

3 cloves garlic, minced

1 teaspoon dried oregano

1/2 teaspoon ground cumin

1/2 teaspoon smoked paprika

Salt and pepper, to taste

4 pita bread or flatbreads

1/2 cup tzatziki sauce (store-bought or homemade)

Fresh parsley, chopped, for garnish

Swaps and Notes:

Chicken: Chicken breasts can be used instead of thighs, but chicken thighs tend to stay juicier when grilled. Adjust grilling time accordingly if using breasts.

Spices: Feel free to adjust the spices to your preference. A pinch of thyme or marjoram would also be lovely.

Pita Bread: While fresh pita is ideal, any soft flatbread or even warmed tortillas could work in a pinch.

Tzatziki Sauce: Homemade tzatziki is always fantastic, but a good quality store-bought version makes this recipe even quicker.

Garnish: Besides parsley, thinly sliced red onion,

chopped tomatoes, and cucumber are traditional additions for gyros and would be excellent here.

Marination Time: Don't skimp on the marination!

Even 30 minutes makes a difference, but 2-4 hours will really deepen the flavor.

DIRECTIONS

1. Getting these flavorful chicken gyros on your table is a breeze. Here's how:
2. Prepare the : Marinade: In a medium-sized bowl, combine the olive oil, lemon juice, minced garlic, dried oregano, ground cumin, smoked paprika, salt, and pepper. Whisk everything together until well combined.
3. Marinate the : Chicken: Add the boneless, skinless chicken thighs to the marinade bowl. Toss the chicken thoroughly to ensure each piece is well coated. Cover the bowl and let the chicken marinate in the refrigerator for at least 30 minutes. For a deeper, richer flavor, you can marinate for up to 4 hours.
4. Preheat : Grill: While the chicken is marinating, preheat your grill or grill pan to medium-high heat. Make sure the grates are clean and lightly oiled to prevent sticking.
5. Grill the : Chicken: Place the marinated chicken thighs on the preheated grill. Grill for 6-7 minutes per side, or until the chicken is fully cooked through and reaches an internal temperature of 165°F (75°C). The chicken should have nice grill marks and be slightly charred in spots.
6. Rest and : Slice: Remove the grilled chicken from the heat and let it rest on a cutting board for a few minutes. This allows the juices to redistribute, keeping the chicken tender. Once rested, slice the chicken thighs into thin strips, mimicking traditional gyro meat.
7. Warm the : Pita: While the chicken rests, lightly warm the pita bread or flatbreads on the grill for 1-2 minutes per side, until they are slightly charred and warmed through. This makes them pliable and adds a

nice texture.

8. Assemble the Gyros: To assemble your gyros, spread a generous amount of tzatziki sauce on the warm pita bread. Top with the sliced grilled chicken, and garnish with fresh chopped parsley.
9. Serve: Serve your delicious Greek chicken gyros immediately and enjoy every flavorful bite!

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Spices: Feel free to adjust the spices to your preference.

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TIPS FOR SUCCESS

Don't Overcrowd the Grill: Cook the chicken in batches if necessary to ensure even cooking and good browning.

Overcrowding can steam the chicken instead of grilling it.

Rest the Chicken: This step is crucial for juicy chicken.

Quality Tzatziki: A good tzatziki sauce makes all the difference.

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

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