

# Chicken Gyros

*Hands-on 10 min • Total 25 min*

*Serves 8*

## Ingredients

- 2 Tbsp. ketchup
  - 2 Tbsp. olive oil
  - 2½ tsp. white wine vinegar, divided
  - 1½ tsp. dried oregano, crushed
  - 1½ tsp. curry powder
  - 1 tsp. mustard powder
  - 3 (6- to 8-oz.) boneless, skinless chicken breasts
  - 1 cup plain yogurt
  - 1 small clove garlic, minced (½ tsp.)
  - ½ tsp. salt
  - 4 (5- to 6-inch) pita rounds, halved (8 pocket halves)
  - 2 cups mixed spring greens
  - 1 cup cherry tomatoes, halved
  - 1 cup sliced cucumber
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## Instructions

1. Set oven rack about 6 inches from heat source and preheat broiler.
2. Stir together ketchup, oil, 1½ tsp. vinegar, 1 tsp. oregano, the curry powder, and mustard powder in a small bowl. Brush chicken with ketchup mixture on both sides. Arrange chicken on a broiler pan.
3. Broil chicken, turning halfway through, 12 to 15 minutes or until an instant-read thermometer inserted into thickest parts registers 165°F.
4. Meanwhile, for yogurt sauce, stir together yogurt, garlic, salt, and remaining 1 tsp. vinegar and ½ tsp. oregano.
5. Let chicken cool about 5 minutes, then cut into bite-size pieces. Spread insides of pita halves with yogurt sauce, reserving some for serving. Fill pitas with chicken, greens, tomatoes, and cucumber.