





Spiced Chicken Gyro

with Chopped Salad & Garlic Sauce

 30-40min  2 Servings

Lean, boneless, skinless chicken breasts are marinated in a garam masala-based marinade, which means it's brimming over with the flavor of warm spices. Toasty Mediterranean pitas are piled high with the tender chicken and onions, a crisp salad with tomatoes, cucumbers, cilantro, and a creamy garlic sauce.

What we send

- 1,6,11
- 7

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- medium skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 30g, Carbs 66g, Proteins 46g



1. Marinate chicken

Halve, peel, and cut **onion** into ½-inch thick slices. Pat **chicken** dry and pound to even ½-inch thickness, if necessary. In a medium bowl, toss chicken and onions with **3½ teaspoons garam masala, 1 tablespoon oil, 1 teaspoon salt, and a few grinds pepper**. Set aside to marinate until step 5.



2. Prep ingredients

Meanwhile, quarter **half of the tomatoes** (save rest for own use). Slice **cucumber** into quarters lengthwise, then finely chop crosswise. Pick **cilantro leaves** from stems; thinly slice stems, keeping leaves whole. Peel and finely grate **¼ teaspoon garlic** into a small bowl. Add **sour cream** to bowl with garlic and season to taste with **salt and pepper**.



3. Make salad

In a medium bowl, toss together **cucumbers, tomatoes, cilantro stems, 1 tablespoon oil, and 2 teaspoons vinegar**. Season to taste with **salt and pepper**.



4. Toast pitas

Brush **pitas** on both sides lightly with **oil**. Heat a medium skillet over medium. Working 1 at a time, add pitas to skillet and toast until lightly golden and warmed through, about 1 minute per side. Wrap in foil to keep warm.



5. Cook chicken & onions





Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and cook, stirring, about 1 minute. Push onions to the outer edges of skillet, then add **chicken**. Cook chicken, stirring onions occasionally, until chicken is golden-brown and cooked through, about 3 minutes per side. Transfer chicken to a cutting board and sprinkle lightly with **salt**.



6. Assemble gyro & serve

Continue to cook **onions** until well browned and soft, about 2 minutes more. Add **¼ cup water** and cook 30 seconds, scraping up any browned bits. Thinly slice **chicken**. Serve **pitas** topped with **chicken and onions**, and **some of the salad and garlic sauce**. Garnish with **whole cilantro leaves**. Serve **any remaining salad and garlic sauce** at the table. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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