

Sliced Chicken Gyro

Serves 4

Ingredients

2 pounds ground chicken
½ red onion, grated or pureed
3 cloves garlic, pressed or minced
1 teaspoon coriander
1 teaspoon paprika
1 teaspoon garlic powder
1 teaspoon dried oregano, crushed
½ teaspoon dried thyme
½ teaspoon crushed red pepper flakes
1 ½ teaspoons Kosher salt
¼ teaspoon freshly ground black pepper

1 teaspoon olive oil

Yogurt Sauce

Juice zest of one lemon
¾ cup plain Greek yogurt
1 English cucumber, seeded, finely chopped or grated
¼ cup dill pickles, finely chopped
2 tablespoons fresh dill, finely chopped
2 cloves garlic, minced or pressed
2 tablespoons extra virgin olive oil
Kosher salt and freshly ground pepper to taste

For serving

4 pitas
Sliced tomatoes
Lettuce
Hummus, if desired
Yogurt sauce



Steps

1. The night before you want to eat this, add the chicken, grated or pureed onion, pressed garlic, coriander, paprika, garlic powder, oregano, thyme, red pepper flakes, Kosher salt and freshly ground pepper to a large bowl. Using your hands combine the mixture well. It will be very sticky.
2. Brush a loaf pan with olive oil and transfer all of the chicken mixture to the loaf pan. Use a spatula to get all the meat from the bowl and smooth out the top. Cover with foil and refrigerate until you are ready to bake it the next day.
3. Preheat oven to 350°F. Place the loaf pan on a baking sheet pan because the gyros mixture may bubble over. Bake until the internal temperature in the center is 165°F. Remove from the oven and allow to cool enough so that you can remove the loaf (save all the juice that's accumulated in the pan) and thinly slice.
4. Heat a skillet over medium-high heat. Add 2 teaspoons olive oil. Sear the meat slices until each side begins to brown. Remove from skillet (you will have to do this in a few batches. Serve in/on pita with tomato, lettuce, hummus and yogurt sauce.