



# Chicken Gyros With Yogurt Dill Sauce

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 cup plain nonfat yogurt  
2 tablespoons plus 1 teaspoon chopped fresh dill  
1 large garlic clove, minced  
1 teaspoon plus 1 tablespoon fresh lemon juice  
1 pound skinless boneless chicken breast halves, cut into 1/2-inch pieces  
1 teaspoon dried oregano  
2 tablespoons olive oil  
2 medium onions, thinly sliced  
4 pita bread rounds, heated

## Instructions

Stir yogurt, 2 tablespoons dill, garlic and 1 teaspoon lemon juice in small bowl to blend. Season with salt and pepper.

Place chicken in medium bowl. Sprinkle with oregano, 1 teaspoon dill and salt and pepper. Toss to coat.

Heat 1 tablespoon oil in heavy large skillet over medium-high heat. Add chicken; sauté until brown and cooked through, about 5 minutes. Transfer to plate. Add 1 tablespoon oil to skillet. Add onions; sauté until beginning to brown, about 10 minutes. Return chicken and any juices to skillet. Add 1 tablespoon lemon juice. Stir until heated through, about 2 minutes.

Arrange pita rounds on plates. Top pita rounds with chicken mixture. Spoon some yogurt sauce over chicken. Serve, passing extra sauce separately.