

# Greek Chicken Pita Pockets

## Ingredients

- 2 pounds boneless chicken breasts or thighs, about 6 chicken breasts
- ¼ cup olive oil
- ¼ cup lemon juice
- 3 garlic cloves, grated
- 1 tablespoon dried crushed oregano
- 2 teaspoons salt
- 2 teaspoons paprika
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ¼ teaspoon black pepper
- ¼ teaspoon crushed red pepper flakes
- 3 pita pockets cut in half
- Hummus, tzatziki, lettuce, tomato and red onion for serving

1. In a large mixing bowl, whisk all ingredients except the chicken together. Add the chicken and toss well to coat.
2. Cover with plastic and marinate for 1-3 hours in the refrigerator (or on the counter top for 30 minutes).
3. Allow meat to come to temperature before cooking. The chicken can either be grilled or baked.
4. Grill the chicken over medium high heat until the internal temperature reaches 165 degrees.
5. OR place the oven rack as close to the broiling unit and set the oven to broil. Place a cooling rack on a large rimmed baking sheet. Transfer the chicken to the rack.
6. Broil the chicken for 5-7 minutes each side. Remove from the oven and allow to cool for 5 minutes before slicing into strips.
7. To assemble, cut pita bread in half and fill each half with ½ of a sliced chicken breast, top with lettuce, tomato, red onion, hummus and tzatziki.

## Equipment

- Large baking sheet
- Measuring Spoons/Cups
- Large Mixing Bowl
- Chef Knife
- Cutting Board
- Spoons
- Plate for serving