

Chicken Gyros

Ingredients:

2-3 cups cooked chicken, pulled

For the Tortillas:

1 cup All-Purpose Flour

1 cup whole-wheat flour

¼ cup ground flax seed

½ teaspoon salt

¾ cup water

3 Tablespoons olive oil

For the Tzatziki:

1 large cucumber, shredded

2 cups plain Greek yogurt

4 cloves garlic, finely minced

⅓ cup fresh dill, chopped

2 Tablespoons lemon juice

½ teaspoon salt

¼ teaspoon black pepper

Directions:

1. For the tzatziki, mix all ingredients in a bowl until fully combined. Refrigerate for 10-15 minutes.



2. For the tortillas, combine all ingredients in a large bowl and mix until a dough has formed.

3. Let the dough sit for 5-10 minutes.

4. Heat a large skillet over medium heat.

5. Cut dough into 6-8 equal portions and roll each into a thin circle.

6. One by one, cook each tortilla in the pan for 2-3 minutes on each side or until lightly browned.

7. To assemble, spread each tortilla with tzatziki sauce, add on chicken and desired toppings (lettuce, tomato, feta cheese).