Greek Chicken "Gyros"

Ingredients:
Leftover roasted/grilled/baked chicken
Greek Oregano- this is different from Italian oregano, but if you dont have it or cant find it, Italian Oregano will do
\*\*\*I used the fresh cilantro provided in my FFM package this week in lieu of oregano
Diced garlic
Sliced onions
Flatbread or pita bread
1 C plain, fresh yogurt (Source: Velvet View Farms, FFM)
Sliced cucumbers (Source: FFM)

Sliced tomatoes (Source: FFM)

Shred your leftover chicken. Make your tzatziki sauce: Mix 1 C yogurt with diced garlic and oregano (you can use dill if you prefer, but I dont care for that flavor!) or as I did, the fresh cilantro.

Warm up your pita or flat bread (if you have a gas stove, set it on low and just lay the pita on top for just a few seconds- makes it crispy and warm!), slather with tzatziki, place cucumber and onion slices on top of sauce. Add chicken and wrap.