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.