

Grilled Chicken Pitas

Makes: about 6 pitas

Total Time: 45 minutes

Ingredients

- 4 tablespoons olive oil
- 3 tablespoons lemon juice
- 1 tablespoon plain Greek yogurt
- 2 teaspoons red wine vinegar
- 4 cloves garlic, peeled and minced
- 1 teaspoon salt
- ½ teaspoon oregano
- ½ teaspoon paprika
- ¼ teaspoon coriander
- ¼ teaspoon black pepper
- 1 ½ lbs chicken breasts, cut into ½" pieces
- pita pockets, cut in half

optional toppings-

- lettuce
- tomato
- cucumber
- red onion
- feta cheese
- hummus
- tzatziki
- sprouts

Directions

In a large bowl, combine olive oil, lemon juice, yogurt, vinegar, garlic, salt, oregano, paprika, coriander and black pepper. Marinate at room temperature for 30 minutes or marinate in the refrigerator up to 24 hours.

Heat a grill pan and lightly brush with canola oil. When hot, add chicken and grill several minutes on each side until done and internal temperature has reached 160°F. Remove from pan and cover with foil for 5 minutes to retain juices.

Assemble pitas with all of your favorite toppings or arrange toppings in different bowls to let everyone assemble their own pita.