

# Chicken Gyros with Cucumber Salsa and Tsatsiki

BY KAY CHUN GOURMET MARCH 2009

Yield/Makes 4 servings

## Ingredients

1-2 cucumbers, divided  
1 1/2 cups Greek yogurt  
1 teaspoon fresh lemon juice, divided  
5 garlic cloves, minced, divided  
15 cherry tomatoes, quartered  
1 small sweet onion, halved and thinly sliced  
1/3 cup chopped flat-leaf parsley  
1/4 cup chopped mint  
1/4 cup extra-virgin olive oil  
1 rounded teaspoon dried oregano  
1 rounded teaspoon dried rosemary, crumbled  
1 (12-ounces) package naan bread (four 8-inch pieces) or 4 (8-inch) pocketless pita rounds  
1/2 roast chicken, skin discarded, meat shredded (about 2 1/4 cups)  
1/2 head iceberg lettuce, thinly sliced

## Preparation

Preheat broiler.

Peel and grate 1 cucumber, then squeeze it with your hands to remove excess water. Stir together with yogurt, 1/2 teaspoon lemon juice, one third of garlic, and 1/4 teaspoon each of salt and pepper to make tsatsiki.

Cut remaining cucumber into 1/4-inch pieces and stir together with tomatoes, onion, parsley, mint, remaining 1/2 teaspoon lemon juice, and 1/4 teaspoon each of salt and pepper to make salsa.

Gently simmer oil, oregano, rosemary, remaining garlic, 1/4 teaspoon salt, and 1/8 teaspoon pepper in a small heavy saucepan, stirring constantly, until garlic is fragrant but not browned, 1 to 2 minutes. Toss chicken with 3 tablespoons garlic oil and brush one side of bread with remainder. Heat bread, oiled side up, in a 4-sided sheet pan, covered with foil, 3 to 4 inches from broiler 3 minutes. Uncover and broil, rotating bread for even coloring, until golden in spots, about 2 minutes.

Spread some of tsatsiki on warm bread and top with chicken and some of lettuce and salsa. Serve remaining lettuce, salsa, and tsatsiki on the side.