

Chicken and Feta Gyros

WITH TOMATO AND RED ONION

Fast & Fresh



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper
Baking Sheet, Mixing Bowl

Ingredients

4 Mini Naan Flatbreads
8 oz. Fully Cooked Seasoned
Diced Chicken Breast
1 tsp. Chimichurri Seasoning
1 oz. Sour Cream
4 oz. Sliced Red Onion
½ oz. Spring Mix
1 oz. Crumbled Feta Cheese
4 oz. Grape Tomatoes

View nutritional information at
www.homechef.com/33961

**Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

*Recipe designed for use with **black** tray (as pictured); if you receive a different tray, please contact customer support before cooking.*

For Food Safety: Heat to a minimum internal temperature of **165°F** as measured by a thermometer. Heating times may vary.

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Microwave

- Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry.
- Drain **chicken**, separate, and pat dry.
- Add **onions**, (*If you receive a whole onion, cut into ¼" slices.*) **tomatoes** (*If you receive a whole tomato, cut into ½" dice.*), 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** to provided tray in a single layer.
- Cover tray with a damp paper towel. Microwave covered until tomatoes burst and onions are tender, 4-6 minutes.
- Carefully remove tray from microwave. Carefully press tomatoes to release juices. Add chicken and **chimichurri seasoning** and stir to combine.
- Microwave again uncovered until heated through, 2-3 minutes.
- Carefully remove tray from microwave. In a mixing bowl, combine **sour cream** and 1 tsp. **water**. Wrap **flatbreads** in a damp paper towel and microwave until warmed through, 20-30 seconds.
- To serve, place chicken mixture in flatbreads and top with sour cream mixture, **cheese**, and **spring mix**. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry.
- Drain **chicken**, separate, and pat dry.
- Add **onions**, (*If you receive a whole onion, cut into ¼" slices.*) **tomatoes** (*If you receive a whole tomato, cut into ½" dice.*), 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** to provided tray in a single layer.
- **Place tray on a baking sheet.** Bake uncovered in hot oven until tomatoes burst and onions are tender, 10-12 minutes.
- Carefully remove tray from oven. Carefully press tomatoes to release juices. Add chicken and **chimichurri seasoning** and stir to combine.
- **Place tray on a baking sheet.** Bake again uncovered in hot oven until heated through, 8-10 minutes.
- Place **flatbreads** directly on oven rack and heat until warmed through, 2-3 minutes.
- Carefully remove tray and flatbreads from oven. In a mixing bowl, combine **sour cream** and 1 tsp. **water**.
- To serve, place chicken mixture in flatbreads and top with sour cream mixture, **cheese**, and **spring mix**. Bon appétit!