



GREEK CHICKEN TACOS

WITH HERBY YOGHURT

DIFFICULTY: Easy | SERVES: 4 | READY IN: 20 minutes

These Greek chicken tacos are a delicious fusion of Mexican and Greek cuisines. A nice change for your Taco Tuesday, and super easy too!



1. COOK CHICKEN

Dice chicken into 2-3cm / 1in pieces. Season well with salt and pepper. Whisk oil, vinegar, oregano and garlic powder together in a large shallow dish. Add chicken and toss to coat.

2. Heat a large frying pan on medium-high. Stir fry chicken until browned all over and fully cooked through (6-8 minutes). Remove from heat.

3. MAKE HERBY YOGHURT

While chicken cooks, finely chop mint. Whisk together all ingredients for herby yoghurt and season to taste with salt and pepper.

4. PREPARE SERVING INGREDIENTS

Dice tomatoes and cucumber. Finely dice shallot and dice or crumble feta. Halve olives, if using.

5. SERVE

Warm tortillas for 30 seconds in the microwave. Spread with yoghurt sauce and top with chicken, tomatoes, cucumber, shallot, feta and olives. Add another dollop of sauce, if you like. Roll tacos up and eat with your hands.

CHICKEN

- 600g boneless, skinless chicken thighs (1lb 5oz)
- 1 Tbsp olive oil
- 1 Tbsp red wine vinegar
- 1 tsp dried oregano
- 1 tsp garlic powder

- 1 Tbsp lemon juice
- 1/4 tsp garlic powder

TO SERVE

- 1 Tbsp lemon juice
- 1 Tbsp red wine vinegar
- 1 tsp dried oregano
- 1 tsp garlic powder
- 1/4 cup mint leaves
- 3/4 cup unsweetened Greek yoghurt (180ml)
- Zest of 1/2 lemon
- 2 tomatoes
- 1 Lebanese cucumber
- 1 shallot
- 100g feta cheese (3.5oz)
- 1/3 cup pitted cocktail olives (70g) *optional*
- 10-12 mini tortillas / tacos

HERBY YOGHURT



WINE MATCH: Try an un-oaked Chardonnay.

GREEK CHICKEN TACOS RECIPE NOTES

GLUTEN-FREE OPTION: Use gluten-free tortillas.

INGREDIENT SWAPS / NOTES: Chicken tenderloins can be used instead of thighs. If you don't like olives, leave them out.

STORING AND REHEATING: Refrigerate chicken, yoghurt, salad and tortillas separately. Reheat chicken and tortillas in the microwave and assemble tacos just before serving.