

J. Rickards Winery



GREEK CHICKEN GYROS WITH SUMMER COUSCOUS SALAD

Prep time: 20 min | Cook time: 20 to 30 min | Total time: 45 to 50 min | 4 servings

Recommended wine pairing: *J. Rickards Sauvignon Blanc* or *G-S-M Red Blend*

INGREDIENTS

FOR THE CHICKEN AND MARINADE

- 2 lbs. chicken thighs, boneless and skinless
- ½ c. yogurt, plain whole milk
- ¼ c. olive oil
- 4 cloves garlic, minced
- 1 t cumin
- 1 t coriander
- 1 t paprika
- ½ t oregano
- 1 lemon juice plus zest

FOR THE CUCUMBER SALAD

- 1 cucumber, peeled & diced
- 1 half red onion, sliced thinly
- 1 c. sliced cherry tomatoes
- 1 quarter of a red pepper, sliced

FOR THE TZATZIKI

- 16 oz. plain whole milk yogurt
- 3 t cloves garlic
- 3 T fresh dill
- salt & pepper to taste

1 pkg soft flatbread - 4 servings

DIRECTIONS

- 1 Marinate the chicken thighs in yogurt, lemon, olive oil, and spices for 2-24 hours.
- 2 Grill until internal temperature is 160°.
- 3 Mix cucumber salad ingredients, season with salt and pepper.
- 4 Using a blender, blend Tzatziki ingredients until smooth. Chill until ready to serve.

INGREDIENTS FOR THE COUSCOUS

- 1 ½ c. golden couscous
- 1 ¾ c. hot chicken or veggie stock
- 1 t dried oregano
- 1 t dried parsley
- ½ t black pepper
- ½ t salt
- 2 T shallots

- 1 T garlic, finely chopped
- zest & juice of 1 lemon
- ¼ c. olive oil
- 1 ½ cup cherry tomatoes, sliced in half
- ½ c. diced cucumber
- ½ c. red bell pepper, diced
- ¾ c. chickpeas
- Fresh dill & mint, finely chopped, to taste

DIRECTIONS FOR THE COUSCOUS

- 1 Mix couscous, oregano, parsley, lemon zest and salt and pepper.
- 2 Pour hot stock over couscous and stir, cover for 5 minutes. Fluff with a fork and add lemon juice and olive oil.
- 3 Add tomato, cucumber, shallots, olives and feta. Mix well and add fresh herbs. Serve and enjoy!