



Grilled Greek Chicken Tacos

Replace traditional mexican ingredients with their Greek counterparts....feta for cheddar, hummus for guacamole, pepperoncinis for jalepenos, and tzatziki for sour cream.

Delicious!

INGREDIENTS

- 1 lb. boneless skinless chicken breasts
- * Greek Vinaigrette
- small tortillas

Toppings:

- chopped romaine lettuce
- crumbled fat free feta cheese
- * tzatziki
- hummus
- chopped or sliced pepperoncinis
- * pico de gallo
- kalamata olives

* Greek Vinaigrette

- ¼ cup fresh squeezed lemon juice
- ¼ cup white vinegar
- 2 tsp. sugar
- ½ tsp. kosher salt
- ½ tsp. red pepper flakes
- ¼ tsp. freshly ground black pepper
- 4 cloves garlic, smashed and peeled
- 1 cup olive oil
- ½ cup crumbled feta cheese
- ¾ tsp. Italian seasoning
- ¼ tsp. dry oregano

PREPARATION

For the Greek Vinaigrette, in a blender combine lemon juice, white vinegar, sugar, kosher salt, red pepper flakes, black pepper and garlic. Blend until smooth. While the blender is running, add the oil in a steady stream. Turn off the blender and add the feta. Pulse the blender a few times. Whisk in the herbs. Marinate chicken in the vinaigrette for at least 4 hours. Reserve a few tablespoons of the vinaigrette for the pico de gallo.

Prepare the taco toppings in separate bowls:
For the tzatziki, combine all ingredients in a small bowl and season with salt and pepper to taste. Store covered and refrigerated for up to 3 days.

For the pico de gallo, combine the diced tomatoes, diced onions, and chopped herbs together. Toss with the leftover Greek Vinaigrette and season with salt and pepper to taste.

After the chicken has marinated, grill and cut into strips for serving.

Let your guests help themselves to the Greek toppings and a sprinkling of feta cheese on top of a warm fajita shell.

SERVES 6.

COOKS NOTES

* Tzatziki

- ¾ cup plain Greek yogurt
- ½ clove garlic, minced
- 1 tsp. lemon juice
- 1½ green onions, finely chopped
- 1 Tbs. fresh dill weed
- Kosher salt and freshly ground black pepper, to taste
- ½ medium cucumber, peeled, seeded, and thinly sliced

* Pico de Gallo

- 3 vine Ripe tomatoes, diced
- ½ small red onion, diced
- ¼ cup (total) of any combination of fresh chopped basil, oregano, and/or parsley
- Greek Vinaigrette to taste
- Kosher salt and freshly ground black pepper to taste

* **NOTES**

Recipe adapted from *Our Best Bites*.