KIKKOMAN

Chicken gyros with pita bread and tzatziki sauce

Total time **165 mins** **15 mins** preparation time **30 mins** cooking time **120 mins** marinating time

Nutritional facts (per portion):
3,072 kJ / 735 kcal

Fat: **26 g** Protein: **47 g**
Carbohydrates: **62 g**

INGREDIENTS

2 portion(s)

Meat:

2 tbsp	natural yogurt
4 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
3	cloves of garlic
1 tsp	oregano
1 tsp	ground sweet paprika
0.5 tsp	dried rosemary
0.5 tsp	cumin
1 tsp	black cumin
400 g	chicken thigh (skinless and boneless)

Tzatziki Sauce:

1	large cucumber
3 tbsp	mayonnaise
3 tbsp	Greek yoghurt
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
1 pinch	of pepper
1	clove of garlic

To serve:

0.5 bunch	of mint
2	Greek pita breads
1 tbsp	pomegranate seeds

PREPARATION

Step 1

2 tbsp natural yoghurt - **4 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **3** cloves of garlic - **1 tsp** oregano - **1 tsp** ground sweet paprika - **0.5 tsp** dried rosemary - **0.5 tsp** cumin - **1 tsp** black cumin - **400 g** chicken thigh (skinless and boneless)
For the marinade, mix the yoghurt with Kikkoman Ponzu Lemon in a bowl. Add pressed garlic and the spices and mix well. Marinate the chicken in the resulting sauce for at least 2 hours in the fridge.

Step 2

1 large green cucumber - **3 tbsp** mayonnaise - **3 tbsp** Greek yoghurt - **2 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **1 pinch** of pepper - **1** clove of garlic
To prepare the tzatziki sauce, grate the green cucumber into a bowl. Add the mayonnaise, yoghurt, Kikkoman Ponzu Lemon and pepper. Add pressed garlic and mix everything thoroughly.

Step 3

0.5 bunch of mint - **2** Greek pita breads - **1 tbsp** pomegranate seeds
Barbecue the chicken on a preheated grill for about 15 minutes. Serve in toasted pita bread with the tzatziki sauce, chopped mint and pomegranate seeds.