

# Sheet Pan Chicken Tzatziki

## Ingredients

1 lb. boneless skinless chicken strips  
1 tablespoon olive oil  
1-2 tablespoons lemon juice  
1 teaspoon each of cumin and smoked paprika  
1/2 teaspoon curry powder  
salt and pepper to taste

3/4 cup full-fat plain Greek yogurt  
1/2 cup grated cucumber, drained (about half a large)  
1-2 tablespoons lemon juice  
1-2 tablespoons olive oil  
1 small clove garlic, grated  
1 teaspoon dried dill  
1/2 teaspoon kosher salt

diced cucumbers, or other veggies of choice  
kalamata olives  
feta cheese  
some kind of flatbread (pita, naan, etc.)

## Instructions

- Preheat the oven to 425 degrees. Mix chicken ingredients in a bowl. Marinate for 30 minutes.
- Mix all tzatziki ingredients.
- On a sheet pan, place the chicken pieces. Roast for 10-15 minutes, until chicken is cooked through.
- Serve chicken, sauce, and all the other fixings on a big platter (or just a sheet pan, really) and everyone can build their own pitas / bowls / salads.

ADAPTED FROM: PINCH OF YUM

