



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.