

# Chicken Gyro



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Recipe by: Laura Vitale

Serves 8

**Prep Time: 20 minutes**

**Cook Time: 1 hours 30 minutes**

## Ingredients

- \_\_\_ 4 lb of Boneless, Skinless Chicken Thighs
- \_\_\_ 1/2 of a Yellow Onion, peeled
- \_\_\_ 5 Cloves of Garlic, smashed and peeled
- \_\_\_ Juice and Zest of 1 Lemon
- \_\_\_ 2 Tbsp of Dijon Mustard
- \_\_\_ Small Handful of Parsley and Dill
- \_\_\_ 1 Tbsp of Dried Oregano
- \_\_\_ 2 tsp of Dried Basil
- \_\_\_ 1 Tbsp of Paprika
- \_\_\_ 1/3 cup of Olive Oil
- \_\_\_ Plenty of Salt and Pepper

1) To a food processor, add everything but the chicken, blend to create a flavorful marinade then add to a bowl along with the chicken, mix together to coat the chicken well, cover and refrigerate for a minimum of a few hours or up to overnight.

2) If using a Gyro pan (also known as a rotisserie pan) skewer the chicken thighs (see video for clear instructions) then pour about 2/3 cup of so of water in the bottom of the pan, cover with foil, bake for about an hour then remove the foil and continue to bake until the internal temperature reaches 175 degrees. If you're just baking these on a baking sheet or roasting pan, they will just need about 45 minutes or so uncovered.

3) Slice and serve to preference!

