

Gyro Nachos with Tzatziki Sauce (Slow Cooker)

*Slow Cooker Favorites - Volume 7
Meredith Corporation, Des Moines, IA*

TZATZIKI SAUCE

*1 carton (5.3 to 7 ounce)
plain Greek yogurt
1 cup chopped cucumber
2 teaspoons snipped fresh
dill weed
2 cloves minced garlic
1 teaspoon lemon juice
1/4 teaspoon salt*

NACHOS

*2 to 2-1/2 pound bone-in
chicken thighs, skinned
1 red onion, thinly sliced
2 tablespoons lemon juice
2 tablespoons red wine
vinegar
2 tablespoons olive oil
6 cloves garlic, minced
4 teaspoons dried oregano,
crushed
1 teaspoon salt
1 package (8 ounce) plain
pita chips
1/2 cup chopped tomato*

Preparation Time: 25 minutes

Slow Cooker: 6 hours

Make the Tzatziki Sauce: In a bowl, combine the yogurt, cucumber, dill, garlic, lemon juice and salt.

In a 3-1/2 or 4-quart slow cooker, combine the chicken thighs, onion, lemon juice, vinegar, olive oil, garlic, oregano and salt. Cover.

Cook on LOW for six to seven hours.

Remove the chicken and onion from the cooker using a slotted spoon. When the chicken is cool enough to handle, remove the bones. Shred the chicken using two forks.

In a bowl, combine the chicken and onion. Add enough cooking liquid to moisten.

Spread the pita chips on a platter. Spoon the chicken over the chips.

Top with Tzatziki sauce and tomato.

Per Serving (excluding unknown items): 401 Calories; 28g Fat (59.6% calories from fat); 6g Protein; 38g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 2686mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2 Vegetable; 0 Fruit; 5 1/2 Fat; 0 Other Carbohydrates.