

Smoked Chicken Gyros

Prep: 15 minutes • Cook: 2 hours

Tender, wood-smoked chicken thighs marinated in white wine, lemon, garlic, and Greek spices, piled into warm pitas with cool tzatziki and crisp vegetables for a bright, savory Mediterranean bite.

Ingredients

- 3 pounds chicken thighs (boneless, skinless)
- 1/3 cup olive oil
- 1/4 cup white wine
- 2 tablespoons lemon juice (fresh)
- 6 cloves garlic (minced)
- 2 tablespoons Greek seasoning
- 2 teaspoons paprika (sweet (smoked paprika optional))
- to serve pitas (warmed)
- to serve tzatziki sauce
- to serve red onion (thinly sliced)
- to serve romaine lettuce (shredded)
- to serve tomatoes (diced)
- to serve cucumbers (sliced)

Instructions

1. Make the marinade: In a large bowl or gallon-size zip-top bag, whisk together olive oil, white wine, lemon juice, minced garlic, Greek seasoning, and sweet paprika until well combined.
2. Marinate the chicken: Add chicken thighs and toss to coat. Cover or seal and refrigerate for at least 4 hours, preferably overnight.
3. Preheat the smoker to 275°F, using a mild wood like maple or apple (or your preferred mild wood).
4. Prepare for cooking: Remove chicken from the marinade and stack on a trompo-style vertical spit, or thread onto skewers and place in a grill basket. Reserve remaining marinade for basting.
5. Smoke the chicken: Place on the smoker and cook until the internal temperature reaches 175°F, about 2 hours, basting occasionally with reserved marinade.
6. Rest: Remove from the smoker and let rest for 5 minutes.
7. Slice: Using a sharp knife, shave thin slices from the outside of the chicken stack or slice thighs thinly across the grain.
8. Assemble gyros: Fill warmed pitas with sliced smoked chicken, tzatziki, red onion, romaine lettuce, tomatoes, and

cucumbers. Serve immediately.

Tags: Chicken, Greek, Smoked, Mediterranean, Grilling, Sandwich

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