

Dear Francois,

Chicken Gyros with Cucumber Mango Salsa & Tsatsiki



Ingredients:

- 2 seedless cucumbers, divided
- 1½ cups plain yogurt
- 1 tsp fresh lemon juice
- 8 garlic cloves- minced, divided
- 3 mangos-peeled, seeded, diced
- 1-2 jalapeno peppers-seeded and finely chopped
- 1 large onion-finely diced
- ¼ cup fresh cilantro-chopped
- 1 Tbsp fresh lime juice
- 1½ tsp **Chef François Classic Seasoning**
- ¼ cup + 1 Tbsp extra virgin olive oil, divided
- 1 tsp dried oregano-crushed
- 1 tsp dried rosemary-crushed
- 1 (12 ounce) package naan bread (four 8 inch pieces)
- 1.2 lb skinless boneless chicken breast
- ½ head iceberg lettuce-thinly sliced

Cucumber Mango Salsa:

1. Peel, remove seeds and dice one cucumber. Place in medium mixing bowl.
2. Add mango, jalapeno pepper, onion, 2 garlic cloves, and cilantro. Stir.
Tip) 1 jalapeno is mild, 2 jalapenos is hot. Adjust to taste.
3. Season with lime juice salt and pepper.
4. Refrigerate at least 2 hours before serving to allow the flavors to blend.

Tsatsiki:

1. Peel and grate 1 cucumber, then squeeze it with your hands to remove excess water. Stir together with yogurt, 1 tsp lemon juice, 2 cloves garlic and ¼ tsp each salt and pepper. Set aside.

Chicken Gyros:

Preheat oven broiler.

1. Preheat cast iron skillet. In medium bowl toss 1 Tbsp extra virgin olive oil, 1½ tsp **Chef François Classic Seasoning** and chicken breast. Coat well.
2. Cook the chicken in cast iron skillet. Do not over cook. Remove from pan and slice into ¼ inch lengths. Set aside.
3. Keep cast iron on low heat. In small mixing bowl, mix ¼ cup extra virgin olive oil, oregano, rosemary, 4 cloves garlic, ¼ tsp **Chef François Classic Seasoning**, and dash pepper. Add to heated cast iron skillet. Stir constantly, until garlic is fragrant but not browned, 1-2 minutes. Toss chicken with 3 Tbsp garlic oil and brush one side of naan bread with remaining garlic oil.
4. Place naan bread on baking sheet oil side up, cover with foil. Place in oven 3-4 inches from broiler for 3 minutes. Uncover and broil for 1 more minute.
5. Assemble Gyros- Spread some tsatsiki on warm bread and top with some lettuce, chicken, and cucumber mango salsa. Serve remaining lettuce, tsatsiki and salsa on the side. Tip) Very nice served with long grain rice.

En Guete!

Sincerely,

Francois