



Air Fryer Greek Chicken Gyros – Quick, Juicy & Full of Mediterranean Flavor

Description

When you’re short on time but craving something satisfying and fresh, these **Air Fryer Greek Chicken Gyros** are the answer. Juicy, seasoned chicken thighs are cooked to perfection in the air fryer, then tucked into warm pita bread with cool tzatziki, crisp lettuce, and ripe tomatoes. It’s a healthy, handheld meal with bold Greek flavor—all ready in just 25 minutes.

This recipe was born out of a craving for something bold and nostalgic. One evening, after flipping through old travel photos, I found myself dreaming of the delicious gyros I had in a tiny taverna in Athens—juicy, spiced meat wrapped in soft pita, topped with creamy tzatziki, and bursting with freshness.

Back home, I wanted to recreate that experience—but without turning on the grill or waiting hours. I reached for my air fryer, seasoned some chicken thighs with classic Greek spices, and within 20 minutes, I had gyros that tasted just like the ones from my trip. Now, this dish has become a beloved weeknight staple in my kitchen: fast, full of flavor, and always a hit with family and friends.

Quick Recipe Facts

- **Prep Time:** 5 minutes
- **Cook Time:** 20 minutes
- **Total Time:** 25 minutes
- **Category:** Sandwiches
- **Cuisine:** Greek

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Ingredients

For the Chicken:

- **1 lb boneless, skinless chicken thighs**
- **1 tbsp olive oil**
- **½ teaspoon garlic powder**
- **½ teaspoon onion powder**
- **½ teaspoon dried oregano**
- **¼ teaspoon salt**
- **¼ teaspoon black pepper**

For the Gyros:

- **Pita bread**, for serving (white, whole wheat, or your favorite style)
- **½ cup tzatziki sauce** (store-bought or homemade)
- **Diced tomatoes**
- **Shredded lettuce**
- **Freshly ground black pepper**, to taste

Optional Add-ins: sliced cucumbers, red onions, crumbled feta, or kalamata olives for extra Greek flair.

Step-by-Step Instructions

1. Marinate the Chicken

In a large mixing bowl, combine the chicken thighs with olive oil, garlic powder, onion powder, oregano, salt, and black pepper. Toss well to evenly coat the chicken.

Pro Tip: If time allows, cover and refrigerate the chicken for 1–2 hours to let the flavors deepen. But don't worry—this recipe is still delicious with just a quick toss and cook!

2. Air Fry the Chicken

Preheat your air fryer to **375°F (190°C)** using the **AIR FRY** setting.

Place the chicken thighs in the air fryer basket in a single layer (you may need to cook in batches depending on your air fryer's size).

Cook for **10 minutes**, then **flip the chicken** and cook for an additional **10 minutes**, or until the internal temperature reaches **165°F (74°C)** and the chicken is golden brown.

Remove from the basket and let the chicken **rest for 3–5 minutes** before slicing thinly.

3. Warm the Pita Bread

While the chicken is resting, place the pita bread in the air fryer for **30–60 seconds** to warm it. This makes it soft and pliable for wrapping.

4. Assemble the Gyros

To each warm pita:

- Spread a spoonful of **tzatziki sauce**.
- Add a generous layer of **sliced chicken**.
- Top with **diced tomatoes**, **shredded lettuce**, and any extra toppings you love.
- Finish with another small drizzle of **tzatziki** and a sprinkle of **freshly ground black pepper**.

Serving Suggestions

These air fryer gyros are perfect for lunch, dinner, or even a casual get-together. Serve them with:

- **Oven or air fryer roasted potatoes**
- **Greek salad** with cucumbers, olives, and feta
- **Lemon orzo pasta**
- **A side of hummus and pita chips**

Why You'll Love This Recipe

- **Quick and Easy:** 25 minutes from prep to plate!
- **Bold, Authentic Flavors:** Garlic, oregano, and creamy tzatziki bring classic Greek taste.
- **Healthier Alternative:** Air frying means less oil but still juicy, flavorful chicken.
- **Customizable:** Make it your own with added toppings or go low-carb by serving in lettuce wraps instead of pita.

Bring the Taste of Greece to Your Kitchen

With these **Air Fryer Greek Chicken Gyros**, you can enjoy the bold, satisfying flavors of Mediterranean street food in the comfort of your own home—no grill or restaurant required. Whether you're feeding a crowd or just treating yourself, these gyros are easy to make, endlessly customizable, and always delicious.

Once you try them, they just might become a regular in your rotation. Kali orexi! (Bon appétit!)

Category

1. Air Fryer Recipes

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