

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

Description

When youâ??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. Itâ??s a healthy, handheld meal with bold Greek flavorâ??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 Athensâ??juicy, spiced meat wrapped in soft pita, topped with creamy tzatziki, and bursting with freshness.

Back home, I wanted to recreate that experienceâ??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.

ð??? Quick Recipe Facts

Prep Time: 5 minutes
Cook Time: 20 minutes
Total Time: 25 minutes
Category: Sandwiches

• Cuisine: Greek

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ð?§? 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 Watermark Greek flair.

ð??^a 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 1â??2 hours to let the flavors deepen. But dona??t worrya??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 fryerâ??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 3â??5 minutes before slicing thinly.

3. Warm the Pita Bread

While the chicken is resting, place the pita bread in the air fryer for 30â??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.

ð?¥? 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

ð??? Why Youâ??II 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.

ð??¬ð??- 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 homeâ??no grill or restaurant required. Whether youâ??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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