

Greek Rotisserie Chicken Wraps

Tzatziki with Dill

1 cup Greek yogurt
Juice of 1/2 lemon
1 teaspoon minced garlic
2 tablespoons finely minced fresh dill
1/2 English cucumber, peeled and finely diced (about 1/2 cup)
Small amount of ground sea salt
Ground black pepper, to taste

For the Wraps

Flour tortillas
Thinly sliced peeled English cucumber
Sliced rotisserie chicken
Diced tomato
Thinly sliced red onion
Tzatziki with Dill

Prepare the tzatziki by blending all the ingredients in a bowl. Set aside or refrigerate if not using right away.

Slice and dice the vegetables for the wraps and place in separate bowls/containers. Dry-heat the tortillas in a skillet for about 30-seconds each side to make them more pliable. Place tortilla on a plate, add the wrap ingredients to taste, then tightly roll up. Easy Peasy!