

GREEK CHICKEN

IN THE FREEZER:

- 1 lb boneless, skinless chicken breasts, sliced
- 1 lemon, sliced
- juice of 1 additional lemon
- 1 5.5oz can chickpeas, drained
- 2 tbsp Greek seasoning
- 1/2 cup Greek marinade/dressing

NEEDED FOR SERVE DAY:

- 1 pack of pita pockets
- 1 bottle tzatziki sauce
- 1 head romaine lettuce
- 3oz container feta cheese

PREP TIME: 50-55 mins

SERVES: 4-6

ON SERVE DAY...

1. Allow your meal to gently thaw in the fridge for 6-8 hours before cooking (if skipping this step, add 15-20 supervised minutes to the cooking time).
2. Line your sheet pan with aluminum foil for easy clean-up.
3. Place meal (in a single layer) on lined cookie sheet. Spread as thinly as possible.
4. Bake at **400 degrees** for **50-55 minutes**.
5. While meal cooks, chop lettuce.
6. Serve chicken mixture in pita pockets with lettuce, sauce, and feta.