

## **PITAS WITH GRILLED EGGPLANT AND TZATZIKI**

I created this recipe based on a craving for some amazing pitas served at L'As Du Fallafel in Paris, France. Since then these have been on our menu at home. They're easy and healthy and the leftovers are amazing. Enjoy them hot or cold.

### **Ingredients for Pitas.**

pita bread  
feta cheese  
1 large eggplant, cut into large chunks  
1/2 red cabbage, cut into shreds  
2 boneless, skinless chicken breasts, cut into strips  
1 lemon, zested  
1 teaspoon fresh dill, minced  
3 garlic cloves, minced  
1/2 teaspoon dried parsley  
smoked paprika  
dried oregano  
extra virgin olive oil  
freshly ground black pepper  
kosher salt

### **Ingredients for Tzatziki.**

1 large slice red onion  
1 cup plain yogurt  
1/2 cup sour cream  
1 teaspoon fresh dill, minced  
1 lemon, zested  
juice from 1/2 lemon  
3/4 cucumber, zested and water squeezed out  
kosher salt

### **Directions.**

Place the chicken in a large bowl with olive oil, a large pinch of salt and pepper, 1/4 teaspoon smoked paprika, the dill, lemon zest, and 1 garlic clove. Toss to coat and set aside.

Place the eggplant in a large bowl with a large pinch of salt and pepper, 1/4 teaspoon smoked paprika, dried parsley, 2 garlic cloves. Drizzle in 1/4 cup of olive oil. Toss and add more olive oil until the eggplant is pretty saturated. Set aside.

To make the tzatziki place all of the ingredients except for the cucumber in a food processor. Pulse to combine. Transfer to a bowl and toss in the cucumber. Mix together and set aside.

Heat up the grill on medium high. Grill the chicken and eggplant directly on the grill. For the eggplant, gently toss and turn periodically until it's nice and dark in color, remove from the grill. For the chicken turn once, check to be sure it's cooked through and remove from the grill.

Fill your pitas with the chicken, eggplant, cabbage, feta cheese and tzatziki. Enjoy!

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