



Ingredients:

- 1 pound skinless, boneless chicken breasts (about 2 large breasts), cubed into bite-size pieces
- Olive oil
- 1-2 Tbsp minced garlic
- Zest of 1 lemon (about 1 tablespoon)
- 1 tablespoon lemon juice
- 1 teaspoon salt
- Pinch or two black pepper
- ½ teaspoon dried oregano
- ½ teaspoon ground cumin
- ¼ teaspoon coriander
- ¼ teaspoon paprika
- 4 middle eastern-style flatbreads (you can use pita bread, as well)
- Arugula greens
- Sliced tomatoes

Preparation:

- Place the cubed chicken into a medium-size bowl, and drizzle in about 2 tablespoons of olive oil; add in the garlic, plus the remainder of the ingredients up to and including the paprika, and using your hands, toss all of the seasonings/spices very well to coat the chicken.
- Using 4 bamboo skewers, skewer the chicken so that there is equal portions of meat on each skewer, and allow the chicken to marinate for about 20 minutes, or even overnight, if making ahead.
- When ready to grill, place a grill pan over medium-high heat (you can certainly use your outdoor grill, as well), and drizzle in a little oil; once the oil gets hot, place the chicken skewers into the pan, and cook them for about 6-8 minutes, turning them occasionally so that they get a bit charred on all sides, or until cooked through; allow them to rest, lightly covered with foil, for about 5-10 minutes; then, remove the chicken cubes from the skewers and set aside.

Spicy Garlic Sauce Ingredients:

- 1 Cup Plain Greek Yogurt
- 2 Tbsp minced garlic, pressed through garlic press
- 2-3 teaspoons sriracha (I used a lot more since I like mine spicy)
 - 1 teaspoon salt
 - Pinch black pepper
- Pinch cayenne pepper (again, you can use more, if you like it spicier)
 - ½ teaspoon lemon juice

Grilled Lemon Chicken Flatbread Wraps