

Slow Cooker Greek Gyros

After the holidays, the last thing you probably want to do is cook a meal. Where do I turn when I don't feel like cooking? I turn to my slow cooker! All you have to do is put all the ingredients in the slow cooker and be done with it. That means you can go snuggle on the couch with some hot chocolate longer and enjoy a holiday movie (or several movies). Holiday movies/festivities don't end for me until New Years Day. My birthday is Dec. 31 so to me, the official end to the holidays is January 1. This is also a light meal which is probably something everyone can use after all the holiday food. Enjoy!

xoxo,
Kristin

- Spray a slow cooker with cooking spray. Add the chicken to the slow cooker. In a small bowl combine onion, garlic, oregano, salt, pepper, olive oil, red wine vinegar, lemon juice, and water. Pour over chicken. Cook on low for 6-8 hours or high for 4-6.
- To make the sauce: In a medium bowl combine greek yogurt, cucumber, garlic, white wine vinegar, dried dill weed, dried oregano. Salt and pepper to taste and add lemon juice and drizzle olive oil on top. Refrigerate for 30 minutes to let the flavors blend.
- Serve the chicken with a salad or over a bed of spinach.

Recipe from therecipecritic.com. Serves 4