



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### MEDITERRANEAN TACOS

1 pound boneless, skinless chicken thighs	2 tablespoons lemon juice
½ cup plain Greek yogurt	5 teaspoons Greek seasoning
¼ cup finely diced red onion	1 package (12 count) crunchy taco shells
3 cloves garlic, minced	Mediterranean Sauce (recipe follows)
3 tablespoons olive oil	

### TOPPINGS (optional)

½ cup diced tomatoes	¼ cup diced red onion
½ cup diced cucumbers	¼ cup chopped ripe olives
¼ cup crumbled feta cheese	

1. In a large bowl, combine chicken, yogurt, red onion, garlic, olive oil, lemon juice, and Greek seasoning; toss to coat chicken.
2. Cover with plastic wrap and marinate in refrigerator up to 24 hours.
3. Preheat oven to 375 degrees F. Line jellyroll pan with foil.
4. Place chicken in even layer on prepared jellyroll pan.
5. Bake in 375 degree F oven for 20 minutes or until crispy and cooked through.
6. Once chicken is cool enough to handle, shred or cut into small pieces.
7. Heat taco shells according to package directions.
8. Serve hot with chilled Mediterranean Sauce and toppings of your choice.

Makes 12 tacos.

## MEDITERRANEAN SAUCE

¼ cup mayonnaise

¼ cup sour cream

¼ cup crumbled feta cheese

3 tablespoons chopped sun-dried tomatoes

2 tablespoons chopped ripe olives

1 tablespoon diced red onion

2 garlic cloves, minced

1 teaspoon dried oregano

¼ teaspoon salt

¼ teaspoon ground black pepper

1. For sauce, in small bowl, combine all sauce ingredients together; stir until well mixed.
2. Cover with plastic wrap and chill until ready to serve.

Makes about 1 cup.

