greek pita tacos

cook time:	prep time:	featured product:
15	**10**	**butter, plus!**

ready in under 30 minutes, this mediterranean-inspired meal is a hit for easy weeknight dinners.

creamy garlic toum, tangy feta and marinated artichokes make the perfect pairing to seasoned chicken and crisp butter plus! greens. bonus: leftovers taste just as good the next day if you want to double the recipe.

ingredients

4 pitas
1 clamshell **organicgirl butter, plus!**
2 chicken breasts
2 tablespoons olive oil
1 teaspoon greek seasoning
1 teaspoon italian seasoning
½ cup garlic toum sauce
? cup marinated feta and olives
¼ cup marinated artichokes
½ red onion, thinly sliced

directions

1. cook the chicken:
heat olive oil in a pan over medium heat.

season the chicken breasts with greek and italian seasonings.

cook for 6–8 minutes per side, or until fully cooked and golden. remove from heat and slice into strips.

2. warm the pitas:
lightly warm the pitas in a pan or oven until soft and pliable.

3. assemble:
spread garlic toum onto each pita.

add a layer of organicgirl butter plus! greens.

top with sliced chicken, then add marinated feta, olives, artichokes, and red onion. serve and enjoy!