**Chicken Pita Sandwich**

By Allen in Peterborough

**Supplies You’ll Need**

* 1/2 pound shredded cooked rotisserie chicken
* 2 avocados hollowed and cut into small pieces
* 1/2 cup plain Greek yogurt
* 1 teaspoon cilantro divided
* 1 teaspoon garlic salt
* 6-8 cherry tomatoes quartered
* 4 slices of thin baby Swiss cheese
* Juice from half a lemon
* 4 whole wheat pita pockets
* 1 tsp. extra virgin olive oil

**Making the Magic Happen**

1. Put 1 piece of Swiss cheese into each pita pocket (4 slices of thin baby Swiss cheese, 4 whole wheat pita pockets)
2. In a small bowl, combine Greek yogurt and garlic salt. Set aside. (1/2 cup plain Greek yogurt, 1 teaspoon garlic salt)
3. In a medium size bowl, combine avocado, tomatoes, lemon juice, and half of the cilantro. Set aside. (2 avocados, 6-8 cherry tomatoes, Juice from half a lemon, 1 teaspoon cilantro)
4. In a skillet, brown the cooked chicken with the olive oil over medium heat for 3-4 minutes. While cooking, sprinkle with half of the cilantro. Take off of heat and add 1/4 of the chicken to each pita. (1/2-pound shredded cooked rotisserie chicken, 1 tsp. extra virgin olive oil, 1 teaspoon cilantro)
5. Top the chicken with a drizzle of the yogurt mixture followed by a large spoonful of the avocado mixture, all within the pita pocket.
6. Can be served cold or grilled on a sandwich maker/foreman grill for 2 minutes to serve warm.

Depending on the size of the bread, you can make your own breadcrumbs from about four slices of bread. Place bread in the basket and set time for about 5-7 minutes at 350°F, flipping over halfway. The air fryer makes the bread very crisp! I put my bread into the food processor, and in just about 30 seconds, I had perfect, fresh breadcrumbs. (Four slices equaled one cup almost exactly.)