



Lemon Yogurt Chicken Stack

Makes 4 servings

Ingredients

- 1 3/4 cups plain Greek yogurt, divided
- 1/3 cup refrigerated lemonade
- 2 tablespoons chopped fresh mint
- 1 teaspoon salt, divided
- 4 boneless, skinless chicken breasts, fresh or thawed if frozen
- 1/3 cup finely shredded cucumber
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 3 tablespoons butter
- 4 refrigerated bagels, split apart
- 4 leaves lettuce
- 4 slices tomato

Directions

1. In a resealable plastic bag or shallow dish, combine 1 cup yogurt, lemonade, mint, and 1/2 teaspoon salt; mix well. To marinate chicken, add chicken to the bag, turning to coat completely; seal and refrigerate at least 2 hours or until ready to cook.
2. In a medium bowl, combine remaining 3/4 cup yogurt, cucumber, garlic powder, remaining 1/2 teaspoon salt and black pepper; mix well and refrigerate until ready to serve.
3. In a large skillet over medium heat, melt butter. Add marinated chicken and cook 5 to 6 minutes per side, or until chicken is no longer pink in center and is golden on outside. Discard excess marinade.
4. Toast bagels; place lettuce, tomato, and chicken on bottom half of each bagel. Place a spoonful of cucumber sauce on chicken and cover with bagel top. Serve immediately.

Test Kitchen Tip: Prefer refrigerated English Muffins rather than bagels? No problem... these sandwiches are just as good with them.



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