

Greek Chicken and Pita Casserole

Servings: 2

Adapted from www.bhg.com

Ingredients

2 cups chopped cooked chicken
1 large zucchini, halved lengthwise and cut into 1/2-inch pieces
1 10.5 oz can reduced-fat cream of chicken soup
1/2 onion, chopped
1/4 cup chicken broth
1 teaspoon minced garlic
1/2 teaspoon lemon-pepper seasoning
1/2 teaspoon dried oregano
Pita bread rounds, cut into bite-size wedges
Nonstick cooking spray
2 roma tomatoes, chopped
1/2 cup crumbled feta cheese
1/4 cup pitted kalamata olives, sliced

Directions

- 1) Preheat oven to 350 degrees F. In a large bowl, combine chicken, zucchini, soup, onion, broth, 1/4 teaspoon lemon-pepper, 1/4 teaspoon oregano and garlic. Transfer mixture to an ungreased 3-quart rectangular baking dish.
- 2) Coat pita wedges with cooking spray; sprinkle with the remaining lemon-pepper seasoning and oregano. Sprinkle pita wedges, tomatoes, cheese, and olives on top of chicken mixture.
- 3) Bake, uncovered, about 20 minutes or until heated through.