

# *Greek & Feta Chicken Pita*

...from the kitchen of Southern Charm Winery

## *ingredients*

- \* Greek Feta & Olive cheeseball dip
- \* (4) 4-oz chicken breasts,  
cut in bite-size pieces
- \* 1 tablespoon garlic powder
- \* 1 tablespoon dried rosemary
- \* 1 tablespoon dried thyme
- \* 1 tablespoon dried oregano
- \* Olive oil
- \* Flatbread

## *directions*

- \* Prepare Greek Feta & Olive cheeseball dip mix: Bring butter and cream cheese to room temperature. When softened, mix thoroughly. Add both packets in Greek Feta & Olive mix; blend. Set aside.
- \* Mix garlic, rosemary, thyme and oregano. Coat chicken breasts with dried spice rub.
- \* Heat olive oil in skillet; cook chicken til done.
- \* Layer chicken, lettuce, tomato and Greek Feta & Olive spread on flatbread. Fold & enjoy.

*suggested wine pairings*...Dogwood Classic will enhance the robust flavors of this dish. If your taste buds run a little sweeter, try Honeysuckle for a softer balance.