

CHICKEN SOUVLAKI WITH TZATZIKI

5 servings/skewers

Ingredients

For the Souvlaki

- 6 boneless, skinless chicken thighs
OR 3 chicken breasts (approx. 21 oz/0.6 kg)
- 2 tbsps. olive oil
- juice and zest of ½ **lemon**
- 2 cloves of garlic, minced
- 1 tbsp dried **oregano**
- 1 tsp dried **rosemary**
- 1 tsp sweet **paprika**
- ¼ tsp each salt & freshly ground black pepper, or to taste
- wooden skewers

For the Tzatziki

- 1 English **cucumber**
- 1.5 cups (349g) whole milk Greek yogurt
- 3 cloves garlic, finely minced
- juice and zest of 1/2 **lemon**
- 1 tbsp dill, chopped
- salt & freshly ground black pepper, to taste

Optional: Extra-virgin olive oil, to serve

Instructions

For the Souvlaki

1. If using chicken thigh, trim excess fat. Then cut into regular 1 ½ inch cubes.
2. Combine remaining ingredients in a bowl then add chicken and toss to coat.
3. Let marinade in the refrigerator for at least 30 minutes and up to 24 hours. Marinading can also be done in a Ziplock bag with the air squeezed out.
4. Meanwhile, soak wooden skewers in water to prevent burning.
5. Preheat oven to 400°F/200°C before assembling the skewers.
6. Thread the chicken cubes onto the skewers, being sure not to pack them together too tightly.
7. Place the chicken skewers about 1 inch apart on a roasting pan, lined with foil. Bake for 11-12 minutes. Then, move the pan to the top rack and broil on high for 4 minutes on each side. The internal temperature of chicken breast should reach 165°F/74°C or 175°F/80°C for chicken thigh.

For the Tzatziki

1. Partially peel the cucumber, leaving stripes, then grate using the coarse side of a grater.
2. Toss the grated cucumber with ½ teaspoon kosher salt and leave to drain for 5-10 minutes in a fine mesh sieve, cheese cloth or clean dish towel.
3. Squeeze out excess liquid using the cloth or your hands.
4. Combine with the remaining ingredients in a mixing bowl and season with salt and black pepper to taste. Optionally, drizzle with extra virgin olive oil to serve.