Posted on 29 August 2018

by Liz Robb

Chicken Souvlaki

Ingredients

2 chicken breasts
2 tablespoons of olive oil
1 shallot
1 fat clove of garlic
A sprig of fresh oregano
A few sprigs of thyme
A quarter teaspoon of hot paprika*
Salt and black pepper
For the tzatziki:
A quarter of a cucumber
A clove of garlic
A few sprigs of fresh mint
3-4 tablespoons of thick Greek yoghurt
1 tablespoon of olive oil
Half a lemon
For the salad:
2 red and 2 yellow heritage tomatoes
A piece of cucumber
Half a small red onion
Half a lemon
A tablespoon of olive oil
A sprig of basil
.
Servings
2
Person

Preparation

1. For the souvlaki, remove the skin from the chicken breasts and cut into large chunks ready to marinate.
2. For the marinade, mix together 2 tablespoons of olive oil, a clove of garlic, peeled and crushed, 1 shallot, peeled and finely chopped, oregano and thyme leaves and a quarter teaspoon of hot paprika, Season with salt and black pepper.
3. Marinate the chicken for 2-3 hours in the fridge; taking it out of the fridge about half an hour before cooking. Soak 4 wooden skewers in cold water.
4. For the tzatziki, peel, deseed and finely chop the cucumber, finely chop the garlic and the mint leaves. Mix with 3-4 heaped tablespoons of thick Greek yoghurt, a tablespoon of olive oil and 2 tablespoons of lemon juice. Add a pinch of salt and chill
5. For the salad, finely slice the tomatoes and cucumber and overlap on a plate. Finely slice the red onion and scatter in the centre. Dress with a mixture of a tablespoon of lemon juice and a tablespoon of olive oil, seasoned, and garnish with basil.
6. Thread the marinated chicken onto the soaked skewers. Grill them for 10-15 minutes, depending on the size of the chicken pieces, or until cooked through and browned, on a lightly oiled griddle pan or barbecue, turning them as you cook.

Cooks Note

This delicious Greek inspired dish of juicy marinated chicken skewers with tzatziki and a fresh salad of heritage tomatoes, cucumber and red onion is a great simple summer meal.

* I used hot Hungarian paprika; if you use a milder one you may need half a teaspoon instead.