

GUASTELLO'S VILLAGE MARKET

Chicken Souvlaki Pitas

Serves 4

Ingredients

2 large chicken breasts boneless, skinless

Marinade:

1/4 cup lemon juice about 1 large lemon

2 Tbsp olive oil

2 cloves garlic minced

2 tsp dried oregano leaves

1/2 tsp marjoram or more oregano

1/2 tsp dried thyme leaves

1/2 tsp dried basil leaves

1/2 tsp paprika

1/4 tsp salt

Freshly ground pepper

For Pitas:

2 pitas with pockets, cut in half

Lettuce sliced or torn

Tzatziki store-bought or homemade *see Note 1

Marinated cherry tomatoes *see Note 2

Instructions:

Cut your chicken into small-ish, bite-sized pieces. Place into a bowl. In a small bowl, stir together all the marinade ingredients. Pour over chicken and stir well to combine and coat the chicken. Cover the bowl and refrigerate for at least 1 hour or up to 8 hours.

If using wooden skewers, soak in cold water for 30 minutes before using. Prepare the marinated cherry tomatoes and/or homemade tzatziki, if using (see Notes below), prepare them about 30 minutes ahead or more and refrigerate.

When ready to cook, heat your grill to medium high (or alternately, heat your oven to 400F). Thread marinated chicken onto skewers, being sure not to fill the skewers too tightly (leave a tiny bit of space between pieces). Cook on the grill for 8-10 minutes, turning regularly, until cooked through. If using the oven, your chicken may take a bit longer. You can also place them under the broiler for a minute or two to add some color.

Prepare the pitas by adding some lettuce to the pocket. Spoon in some marinated cherry tomatoes, if using, remove chicken from skewers and add to pita. Top with a drizzle of tzatziki.

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Notes:

1. Make your own tzatziki by stirring together 1/2 cup grated English cucumber grated (squeezed to remove moisture), 1/2 cup plain Greek-style yogurt, 2 tsp lemon juice, 1 clove garlic minced and 1/4 tsp salt. Let stand 15-20 minutes or refrigerate to allow flavors to develop.
2. Make a quick marinated cherry tomato salad, by combining halved cherry tomatoes, with a drizzle of olive oil, a pinch of oregano, thyme and basil and some salt and pepper. Let stand 15-20 minutes to marinate. If you like, add some small cubes or crumbles of feta cheese to the mix.

Credit: seasonsandsuppers.ca