



## CHICKEN SOUVLAKI

### Ingredients

#### For the Marinade

12 boneless, skinless chicken thighs  
or 4 breasts chopped bite size  
4 tbsp olive oil  
2 tsp dried oregano  
1 tsp dried mint  
1 tsp ground cumin  
1 tsp coriander  
1 tsp sweet paprika  
½ tsp ground cinnamon  
4 garlic cloves, crushed  
zest and juice 1 lemon,  
plus 1 lemon cut into  
wedges to serve

### Method

As a student I backpacked around completely unspoilt Greek Islands. Back in the day when there were very few hotels and no holiday complexes, the locals would meet you coming off a ferry, or at times a fishing boat, and offer a room in their house for about 3 drachmas (50p).

The welcome and hospitality was fantastic, the language was fluent mime and the wine refused to leave the country without going off.

As a backpacker, the staple part of the diet was Souvlaki. If eaten indoors it was served on a plate with fried potatoes, but for a take-away lunch it was best served by a street vendor wrapped in a pitta bread.

It doesn't look like we will get to Greece this year with all the travel restrictions, so let's bring a taste of Greece back here.

Enjoy with a very cold beer, or an Ouzo (that you will find at the back of the cupboard)... and some happy memories.

Works equally well with chicken or pork.

#### For the Pitta Wraps

250g strong white bread flour  
7g sachet fast-action dried yeast  
1 tsp golden caster sugar  
2 tsp olive oil, plus a little  
for greasing



#### For the Tzatziki

½ cucumber  
200g Greek yogurt  
small bunch mint, finely chopped  
1 small garlic clove, crushed  
juice ½ lemon



#### To serve

chopped lettuce  
4 large tomatoes, seeds removed  
and chopped  
1 red onion, halved and thinly sliced



1. Tip the chicken into a large bowl and add the marinade ingredients, along with 1 tsp salt and plenty of black pepper. Mix well, ensuring each piece is well coated. Cover and chill for at least 3 hours, or over night if you have time.
2. A few hours before you want to eat, make the pitta. In a bowl, mix the flour, yeast, sugar and 1/2 tsp salt with your fingertips. Add 150ml lukewarm water and 2 tsp olive oil, and combine to a dough. Tip onto a work surface and knead for 8-10 mins (or use a stand mixer for 5 mins). Clean, then lightly oil your bowl, return the dough and cover loosely with cling film. Leave to rise for 1 hr or until nearly doubled in size.
3. Divide the dough into four equal pieces. Roll out to circles, as thin as you can. Cover with sheets of oiled cling film and leave to rise for 15-20 mins.
4. To make the tzatziki, halve the cucumber lengthways and scoop out the seeds. Finely chop, then combine with the remaining ingredients, along with a pinch of salt. Chill until ready to serve.
5. Heat the grill to its highest setting. Line a roasting tin with foil and use metal skewers long enough to sit across the top with a little space underneath. Load the chicken onto the skewers, place on top of the roasting tin and set aside while you finish the pittas.
6. Heat a large frying pan over a medium high heat and lightly brush the breads with oil. Gently lift one into the pan, bubbles should appear on the surface after 1-2 mins. When the underside is golden, flip it and cook for another 2-3 mins. Greek pittas are soft and fluffy, don't overcook them. Continue until all the breads are cooked, wrapping them in foil as you go. Keep the bread warm in the bottom of the oven while you cook the chicken.
7. Put the chicken under the hot grill and cook for 15-20 mins, regularly brushing with oil and any juices from the bottom of the tin and turning halfway through. Cook until there's no pink in the middle. Don't overcook as the chicken will dry out. Once cooked, remove from the grill and rest for 5 mins. You could also do this on the BBQ.
8. Serve the chicken with lettuce, tomato, red onion and tzatziki wrapped in the warm bread,

Enjoy with a simple Greek salad on the side - tomatoes, onion, cucumber, green pepper, olives, olive oil, a sprinkle of dried oregano and a splash of lemon juice, topped with feta cheese, cubed, not crumbled.

Willie