



10 SERVINGS



25 MINUTES



151 CALS

These Succulent Souvlaki Skewers Are a Greek Classic Sure to Please

SOPHIE VIAU

Ingredients

- 500 g chicken breasts, cut into 1" cubes
- 1/2 cup plain yogurt
- 1/4 cup olive oil
- 2 cloves garlic, finely chopped
- 1 lemon, zest and juice
- 1 tbsp dried oregano
- pinch salt & pepper
- 10 wooden skewers, soaked in water for 20 minutes

Instructions



PREP: 10M

| COOK: 15M

| READY IN: 25M

1. In a large airtight bag (Ziploc style), mix all marinade ingredients with the chicken cubes. Marinate a minimum of 30 minutes. The longer the cubes marinate, the more the taste will be pronounced.
2. Place chicken on skewer.
3. Heat the BBQ, over medium-high add oil the grates and cook the kebabs for 15 minutes, turning once at half-time.
4. Serve with homemade rice and Greek salad if desired.