



Greek Chicken Souvlaki



Ingredients for Souvlaki:

- 1 lb. boneless, skinless, chicken breasts, in bite size pieces
- 2 tablespoons olive oil
- 1 tablespoon white wine vinegar
- 4 large garlic cloves, minced
- 3 tablespoons Greek Seasoning
- 1 large lemon, juiced
- ½ teaspoon salt
- ½ teaspoon pepper

Ingredients for Greek Seasoning:

- 2 teaspoons salt
- 2 teaspoons garlic powder
- 2 teaspoons Greek oregano
- 2 teaspoons dried basil
- 1 teaspoon dried onion
- 1 teaspoon ground black pepper
- 1 teaspoon dried parsley
- 1 teaspoon dried dill weed
- 1 teaspoon dried marjoram
- ½ teaspoon ground thyme
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

Method for Greek Seasoning:

1. Combine all ingredients together in a bowl and store in an airtight container for up to one month.
2. For a smoother texture, you can purée all ingredients for 30-45 seconds in a food processor or use a spice grinder.
3. Use on meats, vegetables, or combine with olive oil for a great dip for bread or pita chips. It can also be used to make a great Greek salad dressing.



Method for Souvlaki:

1. Combine all ingredients in a Ziploc bag and shake well to mix.
2. Add chicken, shaking to ensure the marinade is covering the chicken. Allow to marinate in the refrigerator overnight, or for at least 6 hours.
3. Remove chicken from marinade, toss residual marinade, and thread onto wetted skewers and grill until cooked thoroughly on an outdoor grill, or on the stove top with grill pan.
4. Serve with Tzatziki sauce for dipping, as a topping for Greek salad, in pita for chicken gyros or with Greek sides or roasted vegetables.