

## SEASONAL BLEND: SOUVLAKI



### MAKE THIS AGAIN!

## SEASONAL BLEND

Find this blend online, or substitute with these Spicery Larder or everyday ingredients:

A handful of finely chopped herbs, 1 finely chopped clove of garlic and ½ tsp cracked black pepper

Discover more about the Spicery larder at [thespicery.com/larder](https://thespicery.com/larder)

# SOUVLAKI

Souvlaki are one of Greece's most popular street foods, and a highlight of a night out on a Greek holiday. These kebabs can be made with pork or chicken, and are delicious wrapped in a soft white pitta loaded with Greek salad and yogurt, with chips on the side. Sneaking a few chips into your wrap is a fairly recent trend, and having tried and tested it here at Spicery HQ, one we can definitely recommend adopting!

**Prep**

5 mins

**Cook**

40 mins

**Heat**



**Serves**

4

- 500g **diced chicken** (thighs are best) or **diced pork**
- 2 cloves of **garlic** - finely grated or crushed
- 1 **lemon**
- 2 tbsp **extra virgin olive oil**
- **Chips, pitta breads, Greek salad** and **Greek** or **natural yogurt** to serve

- 1 Mix the **SOUVLAKI BLEND** with the garlic, the juice of ½ the lemon, the extra virgin olive oil and ½ tsp salt then stir in the chicken to fully coat. Leave to marinate for 30 minutes
- 2 Cook the chips and preheat the grill or light the BBQ now
- 3 Thread the marinated chicken onto 4 skewers then grill in a foil lined tray (or directly on the grill if using a BBQ) on a high heat for 10 minutes, turning frequently, or until cooked through and charred around the edges
- 4 Serve the souvlaki with the pitta breads, chips, yogurt, Greek salad and remaining ½ lemon cut into wedges to squeeze over at the table

(1 portion of  
**SOUVLAKI BLEND** = 2 tbsp)  
If you're making a bigger batch,  
scale up the fresh ingredients in  
proportion but the spices only by  
⅔ or it will be too spicy!