

Chicken Souvlaki recipe

Ingredients:

1. 3/4 lbs. chicken breast cut into small pieces
2. 1/2 cup extra virgin olive oil
3. 1 table spoon lemon juice
4. 1 table spoon red wine vinegar (you can use other vinegar)
5. 1/2 tea spoon salt
6. 1/2 tea spoon black pepper
7. 1 tea spoon oregano (dry)
8. 1 garlic clove grated
9. 1/2 tea spoon dry mint.
10. 1 table spoon corn starch

Method:

Take a bowl and put extra virgin olive oil in it. Add lemon juice, red wine vinegar, salt, black pepper, dry oregano, grated garlic, dry mint and corn starch in the bowl. Mix it well till everything is blended.

Put chicken pieces in the bowl and mix the chicken well with the ingredients in the bowl. Let it sit in the marinade for about an hour and then put the chicken on the skewers and rest them on a pan with water in it. Remember to preheat the oven on broil on high heat. Then put the pan with chicken in the oven. Let the chicken broil for about 10 minutes. Now take the pan out of the oven. Take a skillet and put the oil and spices left from marinade in it and put it on the stove top on medium high heat. Put the broiled chicken in the skillet and fry it for about a minute and take out the chicken souvlaki on a plate. Chicken souvlaki is now ready to eat.

Eat souvlaki with Tzatziki sauce and other ingredients on pita, bread or any other way you like it and Enjoy.

Chef Pops