

Mediterranean Chicken Souvlaki

Tender grilled chicken skewers marinated in traditional Greek flavors, served with a refreshing tzatziki sauce and a side of Greek salad.



Main Dish

Greek

45 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- For the chicken souvlaki:
- 1 boneless, skinless chicken breast
- 1 tablespoon olive oil
- 1 tablespoon lemon juice
- 1 clove garlic, minced
- 1 teaspoon dried oregano
- Salt and pepper, to taste
- For the tzatziki sauce:
- 1/2 cup Greek yogurt
- 1/4 cup cucumber, grated and squeezed to remove excess moisture
- 1 tablespoon fresh dill, chopped
- 1 tablespoon lemon juice
- Salt and pepper, to taste
- For the Greek salad:
- 1/2 cup cucumber, diced
- 1/2 cup cherry tomatoes, halved
- 1/4 cup red onion, thinly sliced
- 1/4 cup Kalamata olives, pitted
- 1/4 cup feta cheese, crumbled
- 2 tablespoons extra virgin olive oil
- 1 tablespoon red wine vinegar
- 1 teaspoon dried oregano
- Salt and pepper, to taste

Steps

- 1 In a bowl, combine the olive oil, lemon juice, minced garlic, dried oregano, salt, and pepper to make the marinade.
- 2 Cut the chicken breast into bite-sized pieces and add them to the marinade. Toss well to coat the chicken. Let it marinate in the refrigerator for at least 30 minutes.

- 3 Meanwhile, prepare the tzatziki sauce by combining the Greek yogurt, grated cucumber, fresh dill, lemon juice, salt, and pepper in a bowl. Mix well and refrigerate until serving.
- 4 For the Greek salad, combine the cucumber, cherry tomatoes, red onion, Kalamata olives, feta cheese, extra virgin olive oil, red wine vinegar, dried oregano, salt, and pepper in a bowl. Toss gently to combine.
- 5 Preheat a grill or grill pan over medium-high heat. Thread the marinated chicken onto skewers. Grill the chicken skewers for 6–8 minutes, turning occasionally, until cooked through.
- 6 Serve the chicken souvlaki with the tzatziki sauce and Greek salad on the side.