

313 MAIN STREET  
AMES, IA 50010  
515.233.4272

M-W 9:30am-6pm  
TH 9:30am-8pm  
FR 9:30am-6pm  
SA 9:30am-5pm



## Chicken Souvlaki & Greek Salad with Tzatziki Sauce

Serves 4

### **CHICKEN SOUVLAKI:**

2 boneless skinless chicken breasts, cut into about 2" cubes  
8 skewers to make kabobs

### **MARINADE/DRESSING:**

*mix and divide into 2 parts*

Juice from 2 lemons (about 4 tbsp)  
6 tbsp olive oil  
2 tbsp red wine vinegar  
1 tbsp dried za'atar  
1/2 tsp dried oregano  
1/8 tsp dried sumac (optional)  
1 tbsp fresh mint, minced (about 10 leaves)  
1 tsp kosher salt  
1 tsp fresh ground pepper  
2 cloves garlic, minced

### **TZATZIKI SAUCE:**

1 cup Greek yogurt  
Juice from 1 lemon (about 2 tbsp)  
1/2 English cucumber, finely minced  
1 clove garlic, minced  
kosher salt to taste  
fresh ground pepper to taste  
2 tbsp fresh mint, minced (about 20 leaves)

### **GREEK SIDE SALAD:**

1 head romaine, chopped  
1/2 green pepper, diced  
1/3 red onion, sliced  
1/2 cup grape tomatoes, halved  
1/2 English cucumber, sliced  
2" chunk of feta, cubed

### **Directions:**

1. Prep chicken by cutting into 2" cubes.
2. Make marinade/dressing by whisking all ingredients together. Divide in half. Put half the marinade over the chicken in a bowl, stir and refrigerate for 1-2 hours in the fridge. Reserve the other half for the salad dressing.
3. Prep the tzatziki sauce. Mince cucumber, garlic and mint and mix with Greek yogurt and lemon juice. Salt and pepper to taste. Refrigerate until ready to serve.
4. Make Greek side salad. Chop and combine all salad ingredients. Just before serving, dress with the set aside dressing from above.
5. Grill the chicken. Skewer the chicken cubes and grill outside or inside on a grill pan. Discard remaining marinade. Make sure to brush the grilling surface with cooking oil before grilling. Grill until cooked through about 5-8 minutes, turning as needed.
6. Serve hot souvlaki skewers with warmed or slightly grilled pita, Greek side salad and a generous dollop of tzatziki sauce. Enjoy!