

★ U.K. ★ BBQ ★ Week ★



Direct grill



Final Temp
74°C/165°F



15 mins



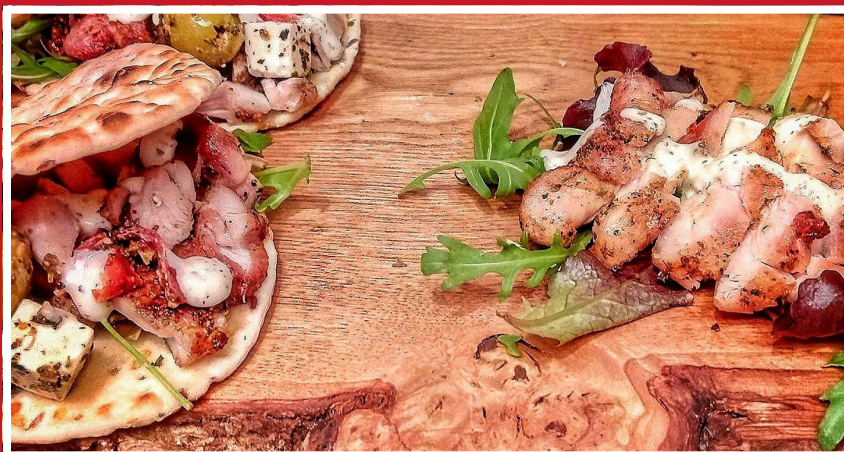
£1.50



makes 12

RECIPE

Souvlaki



INGREDIENTS

1kg boned and skinned chicken thighs or breast
4 tbsp olive oil
Juice of 1 lemon
1 clove of garlic, minced
2 tbsp dried oregano
salt and freshly ground pepper

METHOD

1. Trim the chicken of any excess fat.
2. Mix all the ingredients apart from the chicken together in a bowl, add the chicken and allow to marinate for at least an hour in the fridge.
3. Light BBQ and grill chicken until it reaches an internal temp of 74°C or 165°F.

To Serve

4. Make some minty greek yoghurt by mixing plain yoghurt, chopped mint and garlic.
5. Toast some flat breads and fill with salad of your choice, e.g. rocket, red onion, tomato, cucumber, olives, feta.
6. Place sliced chicken on the salad and top with your yoghurt dressing.

Recipe from **Chillin N Grillin**