

# ★ 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**