

CHICKEN SOUVLAKI

MARINATED IN A MEDITERRANEAN SEASONING

north  country
meat & seafood

READY TO GRILL - - PERFECT FOR YOUR FAVOURITE RECIPES
PACKAGED 15 SKEWERS PER CASE | 2.5 OZ (65 GR) EACH | \$22.00 CASE

OPA!!

Like Kabobs the word “Souvlaki” simply means “meat on skewers”. These tender chicken skewers are made with breast meat and marinated in a mediterranean seasoning. Top them with Tzatziki sauce, over a bed of rice, in a warm pita or on your favourite salad. Ready for the grill.

COOKING INSTRUCTIONS

Preaheat a char-grill pan or barbecue to high heat. Defrost and add the chicken. Cook the chicken for 3-4 minutes on each side or until charred and cooked through to an internal temperature of 72C.

TZATZIKI RECIPE

- 1 - CUP (280GR) NATURAL GREEK YOGURT
- 1 - CUCUMBER
- 2 - GLOVES OF GARLIC
- 2 - TABLESPOON DILL LEAVES, CHOPPED
- ½ - TEASPOON SEA SALT FLAKES
- ½ - TEASPOON CRACKED BLACK PEPPER
- 1 - TABLESPOON LEMON JUICE

Place the yogurt, cucumber, garlic, dill, salt, pepper and lemon juice in a small food processor and process for 30 seconds to combine!

As the Greeks say: Καλή όρεξη (Kalí órexí!) enjoy your meal!