

CHICKEN SOUVLAKI

INGREDIENTS

3 boneless chicken breasts

2 tbsp Greek seasoning

4 tbsp olive oil

juice from a lemon

lettuce

red onion

tomatoes

Tzatziki Sauce:

1 cup Greek yogurt

2 tbsp chopped cucumber

1/2 tbsp chopped red onion

1 tbsp chopped fresh mint

1/2 tbsp chopped fresh dill

juice from half a lemon

1 tbsp olive oil

sea salt to taste

1 tbsp water

PROCEDURE

Marinate chicken for 30 minutes or overnight.

Cook chicken on grill until done.

Make Tzatziki Sauce

In a bowl add Greek yogurt, chopped cucumber, chopped red onion, chopped fresh mint, chopped fresh dill, the juice from half lemon, 1 tablespoon olive oil and salt.

If the sauce is too thick, add 1/2 tablespoon of water at a time until desired thinness is reached.

Place chicken on a bed of lettuce and add tomatoes, onion, dill and tzatziki sauce.