

# **Chicken souvlaki with tzatziki and Rhodian oil pita**

*Preparation time: 15'*

*Baking time: 18 - 20 minutes*

## **INGREDIENTS (for 9 pieces)**

- 3 pieces of chicken breast
- 3 colored peppers (red, yellow, green)
- 2 tomatoes
- 2 dry onions
- 3 fresh onions
- Thyme
- Oregano
- 20 ml extra virgin olive oil
- 9 Rhodian oil pita
- Salt Pepper

## **METHOD:**

### **For the marinade:**

- Beat onions, tomatoes and herbs in the blender until they are pureed
- Add the yogurt and oil and mix well

### **For the chicken skewers:**

- Cut the meat into cubes and put in a bowl
- Pour over the marinade

- Leave in the fridge ideally all night
- Rinse off most of the yogurt and pass the chicken pieces through the straws alternately with the peppers
- Place on a rack in the oven at 180C degrees for 20 to 25 minutes (depends on the oven and the size of the pieces)
- Just before taking them out of the oven, we put a pan on a medium-high heat and pass the oil pitas

### **For the tzatziki:**

- 400 gr of yogurt
- 2 cloves of garlic
- 2 tsp. soup vinegar
- 1-2 tablespoons of olive oil
- 1 cucumber with the peel
- A little salt

We grate the cucumber on the grater from the thick surface and place it in a colander to drain by adding a little salt. This process removes enough liquid from the cucumber to avoid watery tzatziki.

Chop the garlic

Place the yogurt with the garlic in a bowl

We drain the cucumber well and add it to the bowl with the yogurt

Add salt, vinegar and olive oil

Mix and taste

### **Tips:**

1. Wooden straws: Before passing the pieces of chicken and peppers, we have placed them in a basin of water to soak. This way we avoid them burning in the oven.