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.