

CHICKEN SOUVLAKI – NO ALLERGENS

Ingredients

Lemon Base Marinade

Juice and Zest of Lemon

2 x Tablespoon Olive Oil PER 1 x Whole Lemon

1 x Teaspoon Black Pepper (Approx 5g)

(With Corn/Rapeseed Oil – Due to high smoke point, and to avoid oil solidifying in cooler temperatures)

2 x Crushed Garlic Clove (remove Green centre)

2 x Teaspoon Dried Oregano (Approx 10g)

1 x Teaspoon Flat Leaf Parsley (Approx 5g) – Finely Chopped

4-6 x Boneless and Skinless Chicken Thighs

(These ingredients can be used on New Potatoes – to be served as Greek Style Potatoes)

1. Marinade for minimum 24 Hours

2. Weave each thigh onto Tepi Gushi Skewers

Cooking Instructions

Jans advice — Please bring meat to Room Temperature before cooking. Parcook in oven, 180C and covered for 30 minutes before finishing on Griddle, or on indirect Heat on BBQ.

