

Chicken Souvlaki | Greek Chicken

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 2 hours 30 minutes

Chef's Notes

Lamb, beef and pork can all be substituted for chicken. Whatever you choose, make sure you serve the souvlaki with Homemade Tzatziki. The two were made for each other :-)

Grilling provides good color and flavor; but you can also bake these skewers with great results.

Soaking wooden skewers for about 30 minutes prior to cooking prevents them from burning on the grill or in the oven. Alternatively, you can use metal skewers.

Marinating the Chicken

To start the marinade, first crush the garlic and finely chop the oregano. In a dish large enough to marinate the chicken, add the garlic, red wine vinegar and lemon juice. Whisk in the olive oil and add the oregano, salt and pepper. Set aside.

Remove the tenderloin from the chicken breast (if attached), and trim off the tendon. Cut all of the chicken into approximately 1 1/2" -inch cubes. Place the chicken into the marinade and mix to evenly coat. Cover with plastic wrap and let marinate in the refrigerator for at least 2 hours or even overnight.

Note: Before skewering the chicken, soak the wood skewers in water for at least 2 hours (if possible).

Step 1: Marinating the Chicken

- 3 cloves garlic
- 1 tbsp fresh oregano
- 2 tbsp red wine vinegar
- 6 tbsp fresh lemon juice (1-2 lemons)
- 4 tbsp extra-virgin olive oil
- 3/4 tsp sea salt
- 1/2 tsp freshly ground black pepper
- 4 single chicken breasts
- wood or metal skewers

Cooking the Chicken Souvlaki

To cook the chicken, preheat your grill to medium-high or turn your oven to 375° degrees Fahrenheit.

Slide 3 or 4 pieces of meat onto each skewer. If grilling the chicken, first lightly oil the grill by dousing a rolled paper towel into a bit of vegetable oil.

Place the skewers onto the hot grill and let cook for about 3 or 4 minutes, seasoning with a bit of salt and pepper.

When the chicken lifts easily from the grill, it is ready to be flipped. Let cook on the other side until the chicken is fully cooked through, which should take another 3 to 4 minutes.

If baking in the oven, cook for about 10 minutes, turning once, or until cooked through.

When done, place onto a platter, drizzle with a bit of extra-virgin olive oil and serve with Homemade Tzatziki ([recipe link below](#)).

Chicken souvlaki is a healthy and flavorful dish that is great any time of year.

Step 2: Cooking the Chicken Souvlaki

- vegetable oil (if grilling)
- sea salt, to taste
- freshly ground black pepper, to taste
- extra-virgin olive oil (for finishing)