

Greek Chicken Skewers

2 lbs. chicken breast, cut into 1-inch cubes

For Marinade:

3 Tbsp. extra virgin olive oil (robust flavor)
2 Tbsp. plain Greek Yogurt
2 Tbsp. red wine vinegar
4 garlic cloves, minced
2 tsp oregano
1 tsp mint
1/2 tsp. salt
1/4 tsp pepper

For tzatziki sauce:

1 cucumber
1 cup plain Greek Yogurt
2 Tbsp. lemon juice
2 Tbsp. extra virgin olive oil (robust flavor)
2 tsp. dill weed
1/2 tsp. each garlic powder, salt and pepper

For Marinade and Chicken:

In a large bowl, mix together all marinade ingredients. Add chicken and toss to coat. Add chicken and toss to coat. Cover and place in refrigerator for at least 2 hours or overnight.

For tzatziki sauce:

Peel cucumber and slice in half lengthwise. Scrape out seeds and discard. (I recommend using a small spoon). Finely dice cucumber and place in a medium bowl. Add remaining tzatziki ingredients and mix until fully combined. Cover and refrigerate for at least 20 minutes or overnight.

When ready to cook, heat grill to medium. Slide pieces of chicken onto metal skewers, leaving at least 1 inch on the end. Grill for 8-10 minutes. Turn skewers and grill for an additional 8-10 minutes, until chicken reaches an internal temperature of 165F. Serve with tzatziki sauce.

Pro Tip:

This meal is even better with some sides. I would recommend cutting up a red bell pepper and onion, putting those on a skewer and grilling along with the chicken. Additionally, I like to make about a cup or so of Jasmine Rice and serve with cherry tomatoes. Don't forget to serve with Naan or Pita bread and top with the ingredients to make your own gyros (although Naan bread taste better, in my opinion). Finally, if you want to get fancy, serve with some chopped parsley.