

Greek salad - Chicken Souvlaki - Tzatziki



All children and adults love this meal and will remind you of your Greek summer holiday

Chicken Souvlaki

- Chicken chunks
- Wooden skewers
- Oregano
- Salt and pepper
- Olive oil

Method

Cook for 15/20 min. Keep turning
Use smaller pieces of chicken and season well for better flavour!

Tzaziki

- A tub of Greek yogurt
- 1 whole cucumber, grated
- 3-4 crushed garlic cloves
- Salt and pepper

Method

Tip: always squeeze out the water from the cucumber before you add it to the yogurt. Add a little olive oil to serve and a sprinkle of paprika



Greek Salad

- Feta
- Olive oil
- Organic cider vinegar
- Olives
- Cucumber
- Tomatoes
- Green peppers

Method

Make in a large enough bowl that you can turn all the ingredients around well enough. Sometimes a larger but more shallow dish works well.

Tip: You can also add in capers. I love lots of dressing to traditionally dip in bread afterwards. The juice of the tomatoes with the dressing and crumbled feta makes the last bit in the bowl the best for traditionally dunking your village bread into.