

# Chick'n Souvlaki

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour

## Chef's Notes

Before skewering the Chick'n, soak the wood skewers in water for at least 2 hours (if possible). This will help prevent them from burning while grilling.

## Step 1: Marinating & Forming the Chick'n

- 1 (10.5-oz) pkg Gardein Chick'n Strips or Scallopini, defrosted
- 3 cloves garlic, crushed
- 1 tbsp fresh oregano, chopped
- 6 tbsp fresh lemon juice (1 to 2 lemons)
- 2 tbsp red wine vinegar
- 4 tbsp extra-virgin olive oil
- 3/4 tsp sea salt
- 1/2 tsp freshly ground black pepper
- 2 tsp lemon zest (approx. 1/2 lemon), for the chick'n
- 1 tsp chile flakes (or to taste), for the chick'n
- 1/2 tsp freshly ground black pepper
- wood or metal skewers

Start by making the marinade. In a small mixing bowl, or in the casserole dish you will use to marinate the Chick'n, add the garlic, oregano, lemon juice and red wine vinegar. Whisk in the olive oil and add then season with salt and pepper.

Next, prepare the Chick'n souvlaki. Add the defrosted Chick'n to a casserole dish. Add the freshly ground pepper, chili flakes and lemon zest. Using a fork, mash the mixture together until you reach a slightly coarse, yet smooth consistency. Using your hands, form some of the mixture into a long oval shape. Then press the mixture around a skewer.

Lastly, marinate with chick'n skewers in the marinade. Let the skewers marinate for 15 to 20 minutes.

## Step 2: Cooking & Serving the Souvlaki

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

To cook the skewers, heat a grill or grill pan over medium-high heat. Once hot, lightly oil the grill and then add the skewers. Cook the skewers for 4 to 6 minutes, or until heated through and nicely browned on all sides.

Serve the skewers with your favorite sides, such as couscous salad, sliced baby cucumbers and tomatoes, as well as a Non-Dairy Tzatziki.