Main dishes / Greece

Greek Souvlaki

Pork shoulder cubes soaked overnight in olive oil, lemon, and oregano, then threaded onto skewers and grilled over high heat until the exterior chars and the interior remains tender and juicy — Athenian street food at its most elemental.

Time 500 min **Servings** 4

What you'll need.

- ☐ 700 g Pork shoulder, cut into 3cm cubes
- ☐ 60 ml Extra-virgin olive oil
- ☐ 40 ml Fresh lemon juice
- ☐ 6 g Dried Greek oregano (rigani)
- ☐ 10 g Garlic cloves, minced
- ☐ 8 g Salt and black pepper
- ☐ 4 g Fresh thyme sprigs
- ☐ 50 g Lemon wedges, for serving

Let's make it.

01 Whisk together the olive oil, lemon juice, oregano, minced garlic, thyme, salt, and pepper in a bowl. The emulsion won't hold long but that's fine — it just needs to coat. Add the pork cubes and toss thoroughly. Transfer to a zip-lock bag or sealed container. Marinate in the refrigerator for at least 4 hours, ideally overnight (8–12 hours). The lemon juice will begin to denature the surface protein, which creates a better texture for charring. Beyond 24 hours the acid becomes aggressive and the texture suffers.

02 Thread the pork cubes onto metal skewers (or soaked wooden ones), 5–6 pieces per skewer, leaving a small gap between each cube. Heat the grill or grill pan to its highest setting — you want immediate searing, not slow cooking. Grill for 3–4 minutes per side (12–15 minutes total, turning every 3 minutes through all four faces). The goal is char on the exterior while the interior remains just cooked through and moist. Do not cover the grill — you want direct radiant heat, not the steaming effect of a closed lid.

03 Serve the skewers immediately with lemon wedges, warmed pita bread, tzatziki, sliced tomato, and red onion. In the Greek street food tradition, the pork can be slid off the skewer directly into the pita. Squeeze lemon generously at the table — the fresh acid is essential to balance the char.

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Servings are an estimate; check quantities in the source recipe.
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