Main dishes / Greece

Souvlaki



Pork on skewers in lemon, oregano and olive oil, cooked fast over a fierce heat.

Time 35 min **Servings** 4

What you'll need.

- ☐ 800 g Pork shoulder — in 3 cm cubes
- ☐ 1 piece Lemon — juice and zest
- ☐ 3 clove Garlic
- ☐ 200 g Thick yoghurt
- ☐ Salt and pepper — to taste
- ☐ 80 ml Olive oil
- ☐ 2 tsp Dried oregano
- ☐ 4 piece Pita breads
- ☐ 0.5 piece Cucumber — grated and squeezed

Let's make it.

01 Mix the oil, lemon juice and zest, oregano, crushed garlic, salt and pepper. Coat the meat and leave it two hours, and no more than four.

02 While it marinates, make the tzatziki: yoghurt with the squeezed cucumber, a clove of garlic, a spoon of oil and salt.

03 Thread the meat onto skewers loosely — the heat has to get between the pieces. A tightly packed skewer stays raw in the middle.

04 Cook on a hot grill or griddle, three minutes on each of the four sides. The meat should darken rather than pale.

05 Rest the meat for five minutes, warm the pitas thirty seconds a side, and serve with the tzatziki and lemon.

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