



To see a cooking demonstration of this recipe on Chef's Choice with Citizens Gas, go to www.CitizensGas.com/ChefsChoice. Or you can catch the show on HLN. Each month Chef's Choice features a local chef/restaurant cooking some of their favorite recipes!

Greek Islands

Chicken Souvlaki & Greek Village Salad (Horiatiki Salata)

Ingredients:

- 2 pounds Chicken Breast (boneless and skinless)
- 2 tomatoes (medium)
- 2 onions (medium)
- 1 large Green Pepper
- 4 12 inch wooden skewers soak in water for 10 minutes
- 1 lemon cut in four wedges

Marinade:

- ½ cup Greek Extra Virgin Olive Oil
- ½ cup Lemon juice
- ½ tsp Salt
- 1 tbsp Garlic
- 1 tsp Black Pepper
- 2 tsp Greek oregano



Directions :

Cube chicken about 2 inches all around. Place chicken in container, pour marinade and mix. Cover and let it stand in refrigerator for up to 2 hours. Cut tomatoes, onions, and green peppers and build skewers with marinated chicken. Pre-heat skillet with some Greek Extra Virgin Olive Oil on stove top and brown for about 3 minutes on each side. Then place in oven at 425 degrees for 10 minutes then turn and bake for about 5 minutes or until thoroughly done. Place on plate with Greek Village Salad and wedge lemon and serve. OPA!!!

Salad directions on back.



Ingredients:

2 tomatoes
1 cucumber
parsley
onions
Feta cheese cubed (6 to 8 pieces)
Kalamata Olives
3 tbsp Greek Extra Virgin Olive oil
1 tbsp vinegar
1 tbsp Greek Oregano

Directions :

Cut tomatoes in Wedges and slice cucumbers in half julienne onions and chop parsley. Cube Feta add Kalamata Olives add Olive Oil and vinegar and Greek oregano and toss. Serve with crusty bread.

