



## My Big Fat Greek Chicken Souvlaki Platter

with Ready to Heat Chicken, Pita & Salad



under 20min



2 Servings

Give us a word, any word, and we'll show you that the root of that word is Greek. Souvlaki? Well that's pretty easy! A Greek word that means "skewer," this souvlaki platter has all the flavor of that famous grilled meat, but it's ready for the table in only 20 minutes. Pair it with a toasted pita and a crisp Greek-style salad, then catch My Big Fat Greek Wedding 3, only in theaters September 8.



## What we send

- 1 cucumber
- 1 plum tomato
- ¼ oz dried oregano
- 1 oz Kalamata olives
- 1 romaine heart
- 2 Mediterranean pitas <sup>1,6,11</sup>
- ½ lb pkg ready to heat chicken
- 2 (1 oz) sour cream <sup>7</sup>

## What you need

- olive oil
- red wine vinegar (or apple cider vinegar) <sup>17</sup>
- kosher salt & pepper
- garlic

## Tools

- rimmed baking sheet

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 680kcal, Fat 39g, Carbs 43g, Protein 36g



### 1. Prep ingredients

Preheat broiler with a rack in the top position. Peel **cucumber**, halve lengthwise, spoon out the seeds, and thinly slice crosswise into half-moons. Finely chop **1 teaspoon garlic**. Core **tomato**, then cut into ½-inch pieces. Use your fingers or two forks to break **chicken** into bite-sized pieces.



### 4. Broil chicken

On a rimmed baking sheet, combine **remaining garlic**, **¼ cup water**, **2 tablespoons oil**, **1 teaspoon dried oregano**, and **a generous pinch of pepper**. Add **chicken** and toss to coat, spreading into an even layer. Broil on top oven rack until crispy in spots, stirring halfway through, 4-5 minutes total. Remove from oven and drizzle with **1½ teaspoons vinegar**.



### 2. Make vinaigrette & salad

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar** and **¼ teaspoon each of dried oregano and chopped garlic**. Season to taste with **salt** and **pepper**. Add **olives** (remove any pits, if necessary), **tomatoes**, and **cucumbers** to **vinaigrette**. Halve **romaine** lengthwise, then cut into 1-inch pieces; discard end. Add romaine to bowl, but do not toss.



### 5. Toss salad & finish

Toss **salad**, then season to taste with **salt** and **pepper**. Serve **chicken** on **toasted pita** with **sour cream** dolloped over top and **Greek salad** alongside.



### 3. Broil pitas

Rub **pitas** lightly with **oil**. Broil directly on the top oven rack until lightly golden in spots, about 1 minute per side (watch closely as broilers vary). Drizzle lightly with **oil**, then sprinkle with **salt**. Stack and wrap pitas in foil to keep soft and warm.



### 6. Serve

Enjoy!