

MARLEY SPOON



Souvlaki Platter with Readymade Chicken

Pita & Greek Salad



under 20min



2 Servings

This 20-minute recipe is fast and delicious. Tender ready to heat chicken is seasoned with garlic and dried oregano, then quickly broiled until hot and slightly crisp in spots. We serve the chicken on toasted pita and alongside a romaine salad with cucumbers and tomatoes. The beauty of this souvlaki platter? You can eat it with your hands or fork and knife it—either way, it's a perfect bite.

What we send

- 1 cucumber
- garlic
- 1 plum tomato
- ¼ oz dried oregano
- ½ lb pkg ready to heat chicken
- 1 oz Kalamata olives
- 1 romaine heart
- 2 Mediterranean pitas ^{1,2,3}
- 2 (1 oz) sour cream ⁴

What you need

- olive oil
- red wine vinegar (or apple cider vinegar)
- kosher salt & pepper

Tools

- rimmed baking sheet

Allergens

Sesame (1), Soy (2), Wheat (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 37g, Carbs 55g, Protein 39g



1. Prep ingredients

Preheat broiler with a rack 6 inches from heat source. 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.



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, breaking up and 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 **broiled 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!