

Chicken Souvlaki

Authentic Greek Chicken Souvlaki with homemade pita bread and tzatziki. Marinated chicken grilled to perfection with traditional Mediterranean flavors.

45 min

PREP

40 min

COOK

1h 25min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Chicken Souvlaki

Ingredients

- 12 chicken thigh
- 4 tbsp olive oil
- 2 tsp oregano
- 1 tsp dry mint
- 1 tsp cumin
- 1 tsp cilantro (coriander)
- 1 tsp paprika
- 1 tsp cinnamon
- 1 lemon
- 4 clove garlic
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Marinate the chicken**

Cut 2 pounds boneless chicken into 1-inch cubes and place in a large bowl. Add 4 tablespoons olive oil, 2 teaspoons lemon juice, 1 teaspoon dried oregano, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 teaspoon paprika, 1 teaspoon salt, and 1 teaspoon black pepper.
- 2** Massage the marinade into the chicken pieces until evenly coated. Cover tightly with plastic wrap and refrigerate for at least 30 minutes or up to 4 hours.
- 3 Prepare the tzatziki**

Grate 1 large cucumber and squeeze out excess moisture using a clean kitchen towel. Mix the drained cucumber with 1 cup Greek yogurt, 4 minced garlic cloves, 1 teaspoon fresh lemon juice, and 1 teaspoon salt in a bowl.
- 4** Refrigerate the tzatziki while you prepare the chicken, allowing flavors to meld for at least 15 minutes.
- 5 Prepare for grilling**

Preheat your grill or grill pan to medium-high heat (about 200-230°C/400-450°F). If using wooden skewers, soak 12 skewers in water for 30 minutes to prevent burning.

6 Assemble the skewers

Thread the marinated chicken pieces onto the 12 skewers, using about 3-4 pieces per skewer and leaving small gaps between pieces for even cooking.

7 Grill the souvlaki

Place skewers on the hot grill and cook for 12-15 minutes total, turning every 3-4 minutes. The chicken is done when it reaches an internal temperature of 74°C/165°F and the juices run clear.

8 Remove skewers from grill and let rest for 3-5 minutes to allow juices to redistribute.

9 Serve

Serve the hot chicken souvlaki skewers immediately with the chilled tzatziki sauce, warm pita bread, and your choice of Greek salad or roasted vegetables.

Tips

Cut chicken into uniform pieces, about 1.5-inch cubes, to ensure even cooking on all skewers.

Use fresh lemon juice and high-quality extra virgin olive oil in your marinade for the most authentic Mediterranean flavor.

Don't overcrowd the skewers - leave small gaps between chicken pieces to allow heat to circulate and cook the meat evenly.

Let the marinated chicken come to room temperature for 15-20 minutes before grilling for more even cooking.

For homemade pita bread, ensure your water is lukewarm (not hot) when mixing with yeast to prevent killing the active cultures.

Strain excess liquid from grated cucumber for tzatziki by wrapping it in a clean kitchen towel and squeezing firmly.

Preheat your grill or grill pan thoroughly before adding the chicken to achieve those beautiful char marks.

Baste the chicken with leftover marinade during the first half of cooking, but stop once the meat is halfway done to ensure food safety.