

Yunan Tavuk Souvlaki

Authentic Greek chicken souvlaki with tender marinated chicken, fresh tzatziki, and warm pita bread. Easy homemade recipe with step-by-step instructions.

45 min

HAZIRLIK

40 min

PIRME

1h 25min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Yunan Tavuk Souvlaki

Malzemeler

- 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

Yapılış

- Prepare the marinade**

Combine 4 tablespoons olive oil, 2 teaspoons lemon juice, 4 minced garlic cloves, 1 teaspoon dried oregano, 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon paprika, and 1 teaspoon ground cumin in a large bowl. Whisk until well combined.
- Cut 12 pieces of chicken into 1-inch cubes and add to the marinade bowl. Toss until all chicken pieces are evenly coated. Cover with plastic wrap and refrigerate for at least 30 minutes or up to 4 hours.**
- Prepare for cooking**

Remove chicken from refrigerator 15 minutes before cooking to bring to room temperature. Thread marinated chicken pieces onto metal skewers, leaving small gaps between pieces for even cooking.
- Heat the grill**

Preheat grill or grill pan to medium-high heat (400°F/200°C). Lightly oil the grill grates to prevent sticking.
- Cook the souvlaki**

Place skewers on the hot grill and cook for 3-4 minutes per side, turning once. Continue cooking until chicken is golden brown with light char marks and internal temperature reaches 165°F/74°C, about 10-12 minutes total.

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

7 **Serve**

Slide chicken off skewers onto serving plates. Serve immediately while hot with warm pita bread, tzatziki sauce, and fresh vegetables.

?puçlar?

Cut chicken into uniform 1-inch pieces to ensure even cooking and prevent some pieces from overcooking while others remain underdone.

Soak wooden skewers in water for at least 30 minutes before threading to prevent them from burning on the grill.

Remove cucumber seeds and salt the grated flesh for 15 minutes before making tzatziki to prevent watery sauce.

Preheat your grill or grill pan until very hot before adding the skewers to achieve proper searing and grill marks.

Let the cooked chicken rest for 5 minutes after grilling to allow juices to redistribute throughout the meat.

Warm pita bread directly on the grill for 30 seconds per side for authentic flavor and texture.

Make tzatziki at least 2 hours ahead of serving to allow flavors to meld and develop properly.

Use Greek yogurt with at least 2% fat content for tzatziki - low-fat versions won't provide the right creamy consistency.