

# *Cyprus Grill*

*The Original & The Best!!*

## How To Make Chicken Souvlaki

11 Stainless Steel Skewers



(The Cyprus Grill Small Skewers can be used for this recipe)

### **Ingredients Required:**

- 8 Pieces of Boneless Chicken Breasts, Cut in Pieces
- 2 Bell Peppers
- 2 Medium Red Onions
- Lemon Juice, Fresh
- Salt & Pepper
- Oregano
- Fresh Rosemary
- Olive Oil



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## **Step 1: Prepare the Ingredients**

Wash the Chicken Breasts with water so they are ready to cook.

## **Step 2: Marinate the Meat**

Prepare a Marinade of Olive Oil, Freshly Squeezed Lemon Juice and Oregano. Add Chicken pieces to the Marinade and mix everything well to cover the meat completely. Put it in the refrigerator and keep it overnight, so that the flavours of the ingredients mix well.

## **Step 3: Prepare the Cyprus Grill**

Get the Cyprus Grill ready 20-30 minutes before you plan to cook.

Note: It is ready to cook on when there are no more flames and the charcoal has turned white.

## **Step 4: Make Skewers**

The following day, when ready to prepare your Chicken Souvlaki, put 1 piece of Chicken on the Skewer, then a piece of Bell Pepper, then a slice of Red Onion. Again, start with Chicken and keep repeating steps until you fill skewer by skewer. Add Salt & Pepper for taste. (You can also use tomato slices in-between the Red Onion and Bell Pepper). Your skewers are now ready to barbecue.

## **Step 5: Barbecue Skewers**

Set the meat on high level for 20-30 minutes, then set it lower for another 15-30 minutes to be cooked. Once cooked remove from the grill and place on a baking tray.

## **Step 6: Serve and Enjoy**

Serve immediately straight off the grill, on a plate with Grilled Pita Bread. The Meat can be served with a Tzatziki or Garlic sauce, Couscous and a few sliced tomatoes.