



Greek Chicken Souvlaki

Prep time: 15 Cook Time: 15 Servings: 12

Mediterranean,Entrees,Mazina Tortillas,Casual Dining,FSR/QSR,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 8" Mazina™ Tortilla	08043		12 each
Chicken Breast		raw, cut into strips	2 lb.
Chicken Breast		raw, cut into strips	10 oz.
Souvlaki Marinade			3/4 cup
Zucchini		cut into thick slices, salted	3/4 lb.
Onion		cut into thick slices	6 oz.
Kalamata Olives		roughly chopped	3/4 cup
Tomato		large dice	1 1/2 cup
Feta		crumbled	18 oz.
Romaine Lettuce		shredded	3 cup
Tzatziki Sauce		prepared	3/4 cup
Cucumber		thinly sliced	9 oz.

Instructions

1. Combine the chicken and Souvlaki Marinade in a sealable foodservice bag and marinate overnight under refrigeration.
2. To assemble 1 wrap, skewer 3 ½ oz. of marinated chicken with 1 oz. zucchini, and ½ oz. onion and grill until chicken is cooked through. Remove the skewer and place the grilled chicken and vegetables in a tortilla. Top with 1 tbsp. olives, 2 tbsp. tomatoes, 1 ½ tbsp. feta, ¼ cup lettuce, 1 tbsp. tzatziki, and ¾ oz. cucumber slices. Serve immediately.



Souvlaki Marinade

Prep time: 5 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Lemon Juice			1 oz.
Red Wine Vinegar			1 oz.
Olive Oil			1/2 cup
Oregano		fresh, minced	1 Tbsp.
Garlic		fresh, minced	1 Tbsp.
Salt			1 1/2 tsp.
Pepper			1 tsp.

Instructions

1. Whisk together all ingredients until emulsified. Reserve refrigerated.

