



Greek Chicken Souvlaki

Prep time: 15 Cook Time: 15 Servings: 12

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission® 8" Mazina™ Tortilla	08043		12 Each
Chicken breast, raw, cut into strips			2 Lbs.
Chicken breast, raw, cut into strips			10 Oz.
Souvlaki marinade,			3/4 cup
Souvlaki Marinade		see related recipe	3/4 cup
Zucchini, cut into thick slices, salted			3/4 Lbs.
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
Red wine vinegar			1 Oz.
Garlic, fresh, minced			1 Tbsp.
Oregano, fresh, minced			1 Tbsp.
Lemon Juice			1 Oz.
Olive oil			1/2 cup
Salt			1 1/2 tsp.
Pepper			1 tsp.

Instructions

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

