



## CHICKEN SOUVLAKI

3 boneless skinless chicken breasts, cut into 1" chunks

1 Tbsp. lemon juice

3 Tbsp. **Meyer Lemon Infused Olive Oil**

1 Tbsp. **Mediterranean Greek Herb Blend**

1 tsp. **Garlic Pepper with a Twist of Lime**

1 tsp. salt

For the chicken skewers: Combine the lemon juice, oil and seasonings along with 1 Tbsp. of water in a bowl; whisk together. Add the chicken pieces and toss to coat. Marinate for 1 hour or longer. Remove the chicken from the marinade and thread the chicken pieces onto skewers. If grilling, place the chicken on the grill and cook for 5 minutes on each side or until chicken is cooked through. If you prefer, bake in a preheated oven at 375°F for 30-35 minutes.

\* If using wooden skewers, soak for 30 minutes in water prior to using, so they won't burn.



- Meyer Lemon Infused Olive Oil
- Mediterranean Greek Herb Blend

- Garlic Pepper with a Twist of Lime