

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Lamb Souvlaki with Pita and Tzatziki

Classic Greek Sandwich

BY CHEF MARTY SLAVIN

Ingredients

2 lbs. lamb leg or shoulder
cut into chucks
5-6 tbsp. olive oil
2 crushed cloves of garlic
Juice of one lemon
2 chopped red onions
1 tsp. oregano
1 tsp. fresh thyme
½ tsp. paprika
½ tsp. cumin
Salt and pepper
10 skewers

For the Tzatziki sauce

1 cucumber
2 minced cloves of garlic
¼ cup olive oil
18 oz. Greek yogurt
1-2 tbsp. red wine vinegar
Pinch of salt

To serve

10 pita breads
Olive oil
1 tsp. dried oregano
Salt

Directions

Mix the olive oil, garlic, lemon juice, herbs and spices and season with freshly ground pepper. Whisk to combine, add the meat and chopped onions, blend to coat. Let meat marinate overnight.

Prepare the tzatziki sauce by pouring olive oil and garlic in a blender and blend until combined. Remove skins and seeds of the cucumber and chop finely into a large bowl. Season with salt and pepper and leave aside for 10 minutes. Wrap the cucumber in a towel, squeeze to get rid of excess water. In a bowl, add the cucumber, blended garlic and oil, yogurt, vinegar, and pinch of salt and blend until all the ingredients are combined. Keep refrigerated.

Heat a grill and cook the lamb kebabs for 10-15 minutes to your liking. Lightly brush the pitas on both side and heat either in an oven, or on the grill. Place each skewer in a pita, top with tzatziki and enjoy!