



DINNER TONIGHT: BUDGET FRIENDLY

Chicken Souvlaki



FUN

One person names 4 things. The others guess which one doesn't belong.



CONVERSATION

If you could choose another name for yourself, would you? What would it be?





Chicken Souvlaki

INGREDIENTS

Serves 4

- 4 pita breads
- 1 tsp. dried oregano
- 1/4 tsp. ground black pepper
- 1 tbsp. fresh lemon juice
- 1/4 c. extra-virgin olive oil, plus oil for sautéing the chicken
- 4 boneless, skinless chicken breast cut into pieces
- 1/2 c. plain yogurt
- 1 sm. cucumber, diced
- 1 1/2 tbsp. minced fresh dill

INSTRUCTIONS

1. Heat oven to 200 degrees F. Wrap the bread in foil and place in oven.
2. In a large bowl, combine the oregano, thyme, pepper and lemon juice. Slowly add the oil in a steady stream, whisking constantly until incorporated.
3. Pour the vinaigrette over the chicken and let marinate for 10 minutes at room temperature.
4. Heat a large skillet over medium-high heat and fill it with a little more olive oil. Transfer the chicken but not the liquid to the skillet and heat, turning occasionally, until cooked through, about 5 minutes.
5. Meanwhile, in a small bowl, combine the yogurt, cucumber and dill. Spread the bread with some of the yogurt sauce and top with the chicken.

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