

Chicken Souvlaki & Tzatziki Sauce on Garlic Naan

Rachael Ray

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Servings: 4

1/2 seedless cucumber, peeled and shredded on a box grater
salt & pepper
1/2 cup extra-virgin olive oil
2 lemons, juiced
4 cloves garlic, grated or minced
1/4 cup flat-leaf parsley, chopped
1 1/2 teaspoons dried Greek oregano
1 1/2 pounds skinless/ boneless chicken tenders, cut into 1 1/2-inch chunks
1 cup Greek yogurt
2 tablespoons fresh mint leaves, finely chopped
1 teaspoon ground coriander
1/2 teaspoon ground cumin
4 garlic naan
SANDWICH FIXINS
chopped Romaine
diced tomato
chopped Greek hot peppers
chopped red onions

Place the cucumber in a strainer, sprinkle with salt and let sit for 20 minutes. Press out the liquid.

Meanwhile, in a large resealable plastic bag, combine the olive oil, half of the lemon juice, three-quarters of the garlic, the parsley and oregano. Season the chicken with salt and pepper, drop into the bag and let marinate for 10 minutes while you preheat the broiler.

Scatter the chicken across a broiler pan and broil, turning once, until charred and cooked through, 10 to 12 minutes.

Heat a griddle over medium-high heat. In a food processor, puree the drained cucumber, the yogurt, the remaining lemon juice and garlic, the mint, coriander and cumin. Season with pepper.

Splash a little water on the griddle and add the naan two at a time. Cook, turning once, to crisp up, about 2 to 4 minutes.

Pile the chicken onto the naan and top with the fixins and tzatziki sauce.

Per Serving (excluding unknown items): 252 Calories; 27g Fat (91.9% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 5 1/2 Fat.