



Recipes

MISSIONFOODSERVICE.COM

Greek Chicken Souvlaki

Prep Time: 15 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

12 each Mission® 8" Mazina™ Tortilla
2 lbs. Chicken breast, raw, cut into strips
10 oz. Chicken breast, raw, cut into strips
3/4 cup Souvlaki marinade, see related recipe
3/4 lb. Zucchini, cut into thick slices, salted
6 oz. Onion, cut into thick slices
3/4 cup Kalamata olives, roughly chopped
1 1/2 cups Tomato, large dice
18 oz. Feta, crumbled
3 cups Romaine lettuce, shredded
3/4 cup Tzatziki sauce, prepared
9 oz. Cucumber, thinly sliced

Directions:

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. tatziki, and ¾ oz. cucumber slices. Serve immediately.