



## 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 1/2 oz. of marinated chicken with 1 oz. zucchini, and 1/2 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 1/2 tbsp. feta, 1/4 cup lettuce, 1 tbsp. tatziki, and 3/4 oz. cucumber slices. Serve immediately.