



Chicken with Tzatziki

Greece | 2 persons

10 mins Preparation | 15 mins Cooking | 25 mins Total Time

This homemade chicken recipe takes you to the streets of Athens!



Preparations

Tzatziki sauce

1. Prep the cucumber. In a food processor, grate the cucumbers. Toss with 1/2 tsp kosher salt. Transfer to a fine mesh strainer over a deep bowl to drain. Spoon the grated cucumber into a cheese cloth or a double thickness napkin and squeeze dry. Set aside briefly.
2. In one large mixing bowl, place the garlic with remaining 1/2 tsp salt, white vinegar, and olive oil. Mix to combine.
3. Combine and chill. Add the grated cucumber to the large bowl with the garlic mixture. Stir in the yogurt and white pepper. Combine thoroughly. Cover tightly and refrigerate for a couple of hours.
4. When ready to serve, stir the tzatziki sauce to refresh and transfer to serving bowl, drizzle with more olive oil, if you like. Add a side of warm Country Cuisine's chicken strips, warm pita bread and your favorite vegetables.

Ingredients

- * 300g Country Cuisine's Sandwich Chicken or your choice, defrosted

Tzatziki Sauce

- * 3/4 English cucumber, partially peeled (striped) and sliced
- * 1 tsp kosher salt, divided
- * 4 to 5 garlic cloves, peeled, finely grated or minced
- * 1 tsp white vinegar
- * 1 tbsp Olive Oil
- * 2 cups Greek yogurt
- * 1/4 tsp ground white pepper

Pita Fixings

- * Greek pita bread, warm
- * Sliced tomato, cucumber, onion and olives

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