

SOUVLAKI WITH GARLIC YOGHURT SAUCE

<i>Ingredients</i>	<i>Equipment</i>
Chicken	Chopping Boards
3 Pita Breads	Knives
Lettuce	Medium and Small Mixing Bowls
1 Tomato	Cup Measurement
1 Lebanese Cucumber	Garlic Crusher
1 Cloves Garlic	4 Preparation Bowls
¼ Red Onion	Wooden Spoon
Tooth Picks	Electric Frypan
Oil for frying	Serving Platter
<i>For the Sauce</i>	
1 Cup Yoghurt	
½ Lebanese Cucumber	
1 Cloves Garlic	

What to do

1. Get out all required equipment
2. Collect all ingredients

FOR THE SAUCE

3. Place the Yoghurt in the small mixing bowl
4. Cut the Cucumber in half length ways, and remove the seeds. Chop finely and add to the yoghurt.
5. Peel and crush the garlic and mix with the yoghurt.
6. Set aside.

FOR THE SOUVLAKI

7. Cut chicken into small pieces and place in the medium bowl.
8. Peel and crush the garlic and mix with the chicken.

9. Chop Lettuce
10. Chop Tomato into small pieces
11. Finely dice the Red Onion
12. Chop cucumber into small pieces
13. Heat the oil in the frypan and cook the chicken, stirring occasionally. Remove from heat and return to your work bench.
14. Lay your pita breads on the bench.
15. Place some lettuce, tomato, cucumber, onion then the chicken on top.
16. Spoon some yoghurt sauce on top and roll up.
17. Cut into 3rds and place a tooth pick to hold the Souvlaki together.
18. Place nicely on a serving platter.