

## Simple Greek Salad

Serves 4

### Ingredients

- 4 cups romaine hearts, washed, dried and torn into bite size pieces
- 1 large ripe tomato
- ½ field cucumber peeled and cut into bite sized pieces
- 1/8 cup greek feta cheese
- ¼ cup Kalamata olives
- 1 to 2 tbsp olive oil
- ½ teaspoon dried oregano
- Fresh salt and pepper to taste



### Directions

1. Wash romaine hearts, tear into bite size pieces and spin dry in a salad spinner; add to medium sized salad bowl
2. Cut tomato into bite size pieces and add to salad bowl
3. Peel and cut cucumber into bite size pieces and add to salad bowl
4. Crumble feta cheese with a fork and add to the salad bowl
5. Drizzle with olive oil
6. Add dried oregano, salt and pepper
7. Toss and let sit for 5 to 10 minutes before serving

## Chicken Souvlaki with Tzatziki

Serves 4

### Ingredients

#### Chicken Souvlaki

- 1 lb. chicken breast, ½ inch cubes
- 4 cloves garlic
- ¼ white onion, chopped
- 2 tbsp fry oregano
- ¼ cup fresh parsley
- 2 tbsp Dijon mustard
- 2 tsp ground cinnamon
- 2 tsp lemon zest
- 1 tbsp salt
- 2 tsp ground black pepper
- ½ cup olive oil



### Directions

1. Blend all marinade ingredients until smooth.
2. Mix chicken in marinade and allow to sit in the refrigerator for 6-36 hours.
3. Skewer chicken. Sear in a hot frying pan until golden brown on all sides.
4. If needed, finish the cooking on a parchment lined baking tray in a hot oven.

### Tzatziki

Makes 1 litre

### Ingredients

- 1 tub plain Greek yogurt (650g)
- 4 cloves garlic, minced
- ¼ large cucumber, grated and strained (only used the pulp, not the juice)
- 2 tbsp lemon juice
- 2 tbsp honey
- 2 tbsp freshly minced parsley
- 2 tbsp extra virgin olive oil
- 1 tbsp salt
- 2 tsp ground black pepper

### Directions

Mix all ingredients in a large bowl and serve, or store in the refrigerator.

7. While baklava is baking, make syrup. Place honey, cinnamon, orange rind, sugar and 2/3 cup cold water in sauce pan over medium-heat. Cook, stirring, until sugar dissolves. Bring to a boil. Reduce heat to medium. Simmer for 5 minutes or until syrup is slightly thickened. Pour hot syrup over hot baklava. Cool in pan. Serve and enjoy!

*N.B. Phyllo pastry sheets are typically 9" x 14" which is why a (7 x 10) or (9 x 13) pan are best suited*