

Chicken Slouvaki & Cucumber Salad

Prep Time: 15 Min **Cook Time:** 15 Min **Total Time:** 30 Min
Serves 1

Ingredients

- 100g Chicken
- 100g Cucumber
- 2 Tbsp. Walden Farms Amazing Mayo
- 1 tsp. Dried Onion flakes
- 1/2 tsp. Dried Garlic flakes
- 1/2 tsp. Sea Salt
- 1/4 tsp. Pepper
- 1/4 tsp. Thyme
- 1 tsp Lemon Juice

Instructions

- 1 Cut the chicken breast into even chunks and place into a dish.
- 2 Add your lemon juice and all your spices to the chicken and mix well.
- 3 Let the chicken marinate in the spices for about 5 minutes.
- 4 Slice the cucumber into thin slices.
- 5 Add your 2 Tbsp. of Walden Farms Mayo to your cucumber slices and mix well.
- 6 Allow the salad to sit while you grill your chicken to set in the flavour.
- 7 Take your chicken chunks and place them on a skewer.
- 8 Grill them for 15 minutes.
- 9 If you want you can squeeze more lemon juice on after it has been cooked.
- 10 Remove from grill and enjoy!!

Notes

The cucumber salad can be added to any protein. Also Walden Farms has some great Mayo options that you can use instead of the one listed, to add variety. You can also add a pinch of Stevia to their Amazing Mayo to add sweetness to the cucumber.

Then Epicure Spices has a premixed Slouvaki mixture that really works well and saves on time and money, if you do not have all the spices at home.

The chicken can be on a skewer or just grilled in chunks, your preference.

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