

Greek Pork Souvlaki & Cypriot Salad



Serves 4 - 6

Prep 20 mins

Cooking 25 mins

Easy

Ingredients

500g diced pork
2 red onions
1 red pepper
1 green pepper
1 tbsp olive oil
100ml red wine
2 tbsp dried oregano
warm pitta breads
salt & black pepper

For the Cypriot salad

1 little gem lettuce
1 red onion
3 ripe vine tomatoes
1-2 handfuls of black olives
juice of 1 lemon
2 tbsp olive oil
200g feta cheese

1. If using wooden skewers, pre-soak them in water for 30 minutes (this stops them burning on the griddle)
2. For the salad, shred the lettuce and finely slice the red onion. Toss together in a bowl. Cut the tomatoes into wedges and add to the bowl.
3. To make the salad dressing, mix the lemon juice and the olive oil together. Pour the dressing over the salad and toss through. Cut the feta into cubes and scatter over the salad. Season.
4. To make the souvlaki, cut the red onions into wedges. Halve, core and deseed the peppers, then cut roughly into 3cm squares. Thread the pork onto skewers, alternating with the pepper pieces and onion wedges. Leave a slight gap between each item to help them cook through.
5. Heat up a griddle over high heat. Drizzle the skewers on the griddle with the wine, season with salt and pepper and sprinkle with the oregano.
6. Once cooked, remove the griddled pork, peppers and onions from the skewers and serve in the warm pitta breads with the Cypriot salad and lemon wedges on the side.