

Souvlaki Pita

Serves 4-6



The Meat

2 lbs grilled souvlaki. Use chicken, pork or both.

Traditional Toppings

2 tomatoes, cut into cubes

¼ tsp oregano

1 yellow onion, sliced fine

1 tbsp vinegar

1 tsp olive oil plus more for drizzling

Tzatziki

Mix the tomatoes with the oregano and 1 tsp olive oil. To remove some of the bite from the onions, soak then in cold water and the vinegar for about 10 minutes. Drain, then soak them again in fresh, cold water for an additional 10 minutes. Drain and pat dry. Drizzle the onions with a bit of olive oil before serving.

Fill the pita with souvlaki, top with tomatoes, onions, any additional toppings you choose, and plenty of tzatziki. Get a napkin ready, then take a big bite and enjoy!

If you want to mix things up a bit, you can also use shredded lettuce, feta cheese and/or some chopped olives for toppings.