



# Market Open-Air Kitchen

## Chicken Souvlaki

Developed and Prepared by Crissy Bowie-Simpson with "Epicure"

October 15, 2022

### CONTRIBUTING VENDORS

D.J. David & Company

Epicure with Crissy Bowie-Simpson

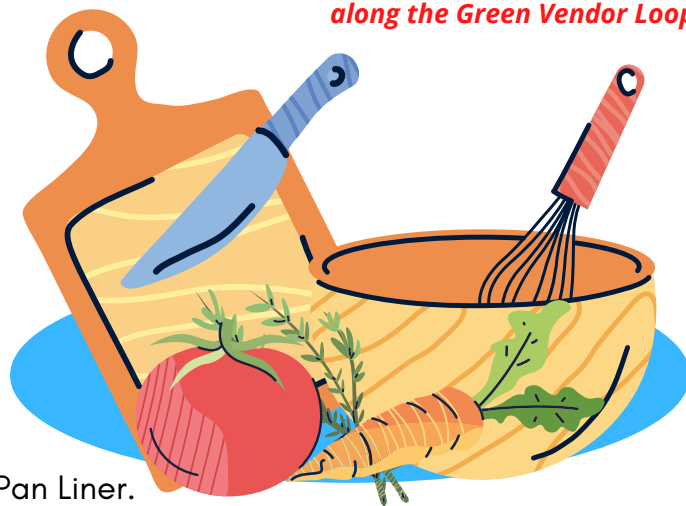
## Chicken Souvlaki

### INGREDIENTS

- 1 yellow bell pepper
- 1 small red onion
- 2 lbs. (900g) boneless, skinless chicken breast fillets
- 2 cups cherry tomatoes
- 2 Tbsp. each lemon juice and olive oil
- 1 pkg. Chicken Souvlaki Seasoning (Pack of 3)
- 8 pitas, optional
- Toppings (optional): chopped cucumber, crumbled feta

### DIRECTIONS

1. Preheat oven to 425° F. Line Sheet Pan with Sheet Pan Liner.
2. Slice pepper and onion. Place in a large bowl. Add chicken, tomatoes, lemon juice, olive oil, and seasoning. Toss well until coated.
3. Arrange in a single layer on Sheet Pan Liner. Roast 18 min. or until chicken is cooked through.
4. If desired, serve with pitas and optional toppings.



*Contributing market vendors are located along the Green Vendor Loop.*

## Lemon Dilly Dip Mix

### DIRECTIONS

Blend together 1 cup mayo, 1 cup Greek yogurt and 3 Tbsp. Epicure Lemon Dilly Mix. Let sit at least 15 min.

## Greek Dressing

### DIRECTIONS

Add 2 Tbsp. Epicure Greek Dressing Mix, 1/2 cup olive oil, 1/4 cup red wine vinegar, and 1 tsp. salt (optional) to a mason jar or bowl. Shake or whisk until blended and let sit about 15 min.

## Rice

### DIRECTIONS

Microwave 1 cup white rice and 2½ cups water in Epicure Multipurpose Steamer with lid off for 15 minutes.

**Find more Market Recipes at**

**<https://www.oceanpines.org/web/pages/farmers-artisans-market>**