

Souvlaki with Tzatziki Sauce

80–90 Min

Ingredients 6 Portions

= Kotányi Produkte

50 ml	Olive oil
2 tbsp	Grill Barbecue Spice Mix
40 ml	Lemon juice
600 g	Pork tenderloin

For the tzatziki sauce:

1	Large cucumber
200 g	Greek yogurt
1 tbsp	Garlic Granules
1 tsp	Sea Salt, Coarse
30 ml	Olive oil
1 tsp	Dill Fronds, Chopped

For the salad:

200 g	Cherry tomatoes
0.5	Head of lettuce
1	Red onion
	Salt and pepper, to taste
	Pita bread, for serving

Preparation

1. Cut the pork tenderloin into 2 cm cubes and transfer to a bowl. Add olive oil, Grill Barbecue seasoning, and lemon juice, mix well, and refrigerate for 1 hour.
2. Grate the cucumber and place it in a sieve, pressing lightly to remove excess liquid. Transfer to a bowl, add yogurt, tzatziki seasoning, and olive oil, and mix. Refrigerate while preparing the meat and salad.
3. Soak wooden skewers in water for 15 minutes, then thread the meat. Heat a grill or grill pan and cook the skewers for 8 to 12 minutes, turning every 2 to 3 minutes. Remove and let rest for 5 minutes. Meanwhile, warm the pita bread and chop the vegetables. Serve with pita, vegetables, and sauce.