

Pork Souvlaki w/ Tzatziki Sauce

Serves 6-8

4 thick cut, boneless pork loin chops, cut in half lengthwise then cut into large chunks

1/3 cup extra virgin olive oil

juice of one small lemon

1 tablespoon Dijon mustard

1 teaspoon dried oregano

wooden skewers

Salt

Black pepper

For the Tzatziki Sauce:

1 ½ cup plain Greek yogurt

½ cup packed grated cucumber, salted, drained and squeezed dry

1 medium clove garlic, minced

1 teaspoon lemon juice

salt

fresh dill or mint: optional

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1. Combine yogurt, cucumber, garlic, lemon juice, salt and herbs and set aside to meld flavors.
 2. Soak wooden skewers in water 15 minutes to prevent burning.
Combine olive oil, mustard, lemon juice and oregano and marinate pork in mixture for 20 minutes.
Thread 4-5 cubes of pork onto skewers.
 3. Preheat a grill pan or griddle on high. Grill skewers about 8-10 minutes, turning occasionally until nicely browned and cooked through.
Serve souvlaki with tzatziki sauce.

SIMPLY FRESH TABLE

GVNC 2021 ZOOM COOKING CLASS