

A Sutherland Belle

Mediterranean Oven Roasted Kabobs with Maroulosalata (Greek Lettuce Salad)

INGREDIENTS

For the Kabobs

- 4 tablespoons olive oil, divided
- 2 tablespoons freshly squeezed lemon juice
- 1 tablespoon lemon zest
- 1 teaspoon paprika
- 2 teaspoons dried oregano
- 2 teaspoons dried basil
- 1 teaspoon dried thyme
- 3 cloves garlic, minced
- 1 shallot, minced
- Kosher salt and freshly ground black pepper, to taste
- 2 pounds boneless skinless chicken thighs or breasts, cut into 1-inch chunks

For the Salad

- 2 hearts romaine lettuce
- 5 scallions, diced
- 1 bunch of fresh dill, chopped
- 1/2 block feta cheese, crumbled
- 1 large English cucumber, chopped
- 1/2 cup olive oil
- 1/2 lemon, juiced
- 1 Tablespoon red wine vinegar
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

INSTRUCTIONS

For the Kabobs

1. In a medium bowl, combine 2 tablespoons olive oil, lemon juice, lemon zest, paprika, oregano, basil, thyme, garlic, shallot, 1 1/4 teaspoons salt and pepper.
2. Stir in chicken until well combined; marinate for at least 2 hours or overnight, turning occasionally. Drain the chicken from the marinade.
3. Thread chicken onto skewers. Brush with remaining 2 tablespoons olive oil; season with salt and pepper, to taste.

4. Preheat oven to 450F degrees. Cook for 15 minutes, turn, and cook for 5 more minutes. Serve immediately.

For the Salad

1. Thinly slice the lettuce.
2. Whisk together the oil, lemon juice, and salt until smooth and thick.
3. Place the first 5 ingredients in a large bowl. Pour the dressing over the salad. Toss all together and massage/scrunch the greens with your hands to infuse them with the rest of the ingredients and break down their rough characteristics.