

A Sutherland Belle

Chicken Souvlaki with a Mediterranean Wedge Salad & Roasted Chickpeas

INGREDIENTS

For the Chicken

- 2 pounds of chicken breasts, cubed
- 1/2 cup olive oil
- 6 cloves garlic, chopped
- 1 cup fresh basil
- 1 tablespoon oregano
- 1 lemon, zested and juiced
- kosher salt
- freshly cracked black pepper

For the Salad

- 1 (15 oz.) can of chickpeas, *drained and rinsed*
- 1 tablespoon olive oil
- 1 teaspoon cumin
- 1 teaspoon paprika
- ½ teaspoon coriander
- ½ teaspoon cinnamon
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 2 romaine lettuce hearts, *cut into wedges*
- ½ small red onion, *thinly sliced into half moon*
- ¼ cup feta cheese, *crumbled*
- ¼ cup hummus
- 2 tablespoons tahini
- juice from half a lemon
- ½ teaspoon salt
- 3 tablespoons olive oil

INSTRUCTIONS

For the Chicken

1. Gather lots of garlic and basil, and transfer them to a food processor. You can also mince by hand if you prefer.

2. Purée into a fine paste. Scrape down the sides, add a splash of olive oil, and purée again. Transfer to a large bowl. Add the zest and juice of one lemon.
3. Add cubes of chicken breast (or thighs if you prefer.) Season with salt, pepper, and oregano (optional); then toss to coat.
4. Transfer to the fridge for a few hours or up to 48 hours. Then skewer the meat. Grill or oven roast at 425F for 15 minutes, flip and cook for an additional 5 mins.

For the Salad

1. Preheat oven to 400 F.
2. Place drained and rinsed chickpeas on a paper towel or kitchen towel to dry completely.
3. In a medium bowl, combine chickpeas, olive oil, cumin, paprika, coriander, cinnamon, salt, and pepper. Stir to combine, then place on a large half-sheet baking pan lined with parchment paper, making sure the chickpeas are in a single layer.
4. Bake for 25 minutes, shaking the pan halfway through to ensure they crisp up evenly on all sides. Set aside to cool.
5. Meanwhile, make the hummus dressing. In a small bowl, whisk together hummus, tahini, lemon juice, and salt. While whisking, slowly drizzle in the olive oil and mix until thoroughly combined. Taste and adjust seasoning as needed. Set aside.
6. Slice romaine lettuce hearts in half or in quarters (depending on the size) to create large, individual portions. Place them on one large tray or on individual plates.
7. Top each lettuce heart with equal amounts of red onion. Top with heaping spoonfuls of roasted chickpeas. Then, drizzle the hummus dressing on top and garnish with crumbled feta cheese.