# Souvlaki

# Description

Souvlaki (Souvlakia) is a popular Greek fast food, traditionally made with pork or chicken and grilled on a skewer. Can be made with beef, lamb or fish and include vegetables as well. The word souvlaki derives from the word souvla which means skewer.

#### Ingredients

- 4 lb pork tenderloin, cut into 1 inch cubes
- 1/4 cup olive oil
- 1 tsp dried oregano
- 3 cloves garlic, crushed
- 1 lemon, juiced
- 2 med yellow onions, cut into 1 inch pieces
- 2 green bell peppers, cut into 1 inch pieces
- salt and pepper to taste
- skewers for grilling



## Summary Yield: 4

Prep Time: 30 minutes
Category: Meats
Cuisine: Greek

## Instructions

- 1. Mix the lemon juice, olive oil, oregano, and garlic together in a large bowl. Add the pork, onions and green peppers, and stir to coat. Sprinkle with salt and pepper to taste, and stir again to coat. Cover, and refrigerate for 2 to 3 hours.
- 2. Preheat grill for medium-high heat. Thread the pork, peppers, and onions onto skewers.
- 3. Lightly oil the grate. Grill skewers for 10 to 15 minutes, or to desired doneness, turning frequently for even cooking.