



Souvlakia (Greek Shish-Kebobs)

Yield - 4 kabobs (2 portions)

Ingredients:

- 12 each - Cherry Tomatoes
- 1 large - Green Pepper - quartered, cleaned and quartered again
- 1/2 large - Yellow Onion, quartered
- 4 ounces - Lemon Oregano Marinade
- 1 cup - White Rice, cooked according to the directions on the box



Method:

1. Soak 4 wooden skewer in water for about one hour, preheat the oven to 375 degrees
2. On each skewer alternate the pork cubes, green pepper quarters, yellow onion quarters and cherry tomatoes
3. Place kabobs in a zip lock baggie and marinate with the Gunther's Lemon Oregano Marinade for at least one hour
4. Place kabobs on a cooking rack over a sheet tray and put in the oven, bake for 10-12 minutes and rotate
5. Bake for 10-12 minutes more or until pork is cooked through
6. Remove and serve with rice pilaf (see picture)

© Copyright 2017 Gunther's Gourmet Groceries, LLC