

Souvlaki with pita bread (Souvlaki me Pita)

Ingredients (for 6 Servings)

1 kilo pork
12 "pita" bread
2-3 tomatoes (sliced)
2 onions (sliced)
1 teacup olive oil
2 tablespoons parsley (finely chopped)
Salt
Pepper
Oregano
"Tzatziki"(optional)

Cut the pork into small cubes.

Place it in a bowl with salt, pepper, oregano and oil.

Lift the meat out and heat it on small wooden skewers.

Cook under a hot grill on both sides (about 7 minutes on each side).

Heat the "pita" bread.

Remove the grilled pork from the skewers and place an appropriate amount of it on each "pita" bread, along with some onion, parsley, slices of tomato, salt, pepper and some "tzatziki", if desired.

Note: Pork can be replaced with beef or chicken meat, if preferred.

