

Souvlaki

Jacob · 29/09/2024

**Prep Time**

2 hrs

Difficult

Medium

Servings

2 hrs 40 mins

Description

Souvlaki is a Greek specialty made with tender cuts of meat In this recipe pork tenderloin is marinated in a lemony mixture of olive oil and oregano Serve with rice pilaf and a Greek salad

Ingredients

- - ¼ cup olive oil - ¼ cup soy sauce - 1 medium lemon
- juiced - 3 cloves garlic
- crushed - 1 teaspoon dried oregano - 3 pounds pork tenderloin
- cut into 1 inch cubes - 2 medium yellow onions
- cut into 1 inch pieces - 2 medium green bell peppers
- cut into 1 inch pieces - skewers

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Mix oil
2. soy sauce
3. lemon juice
4. garlic
5. and oregano together in a large glass bowl. Dotdash Meredith Food Studios Add pork
6. onions
7. and bell peppers
8. and stir until coated. Cover and refrigerate for 2 to 3 hours. Dotdash Meredith Food Studios Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove pork and vegetables from marinade and shake off excess; thread onto skewers. Discard remaining marinade. Dotdash Meredith Food Studios Cook on the preheated grill
9. turning frequently
10. until pork is no longer pink in the middle
11. 10 to 15 minutes. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Dotdash Meredith Food Studios Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.