

OVERALL time: 80 mins

BRAAIED PORK SOUVLAKI

Juicy, marinated pork neck skewers grilled to perfection and served with fresh flatbread tzatziki, and vibrant chopped tomato salad for a delicious Mediterranean-inspired meal.

Metric

Number of servings : 4

ingredients

Braaiied Pork Souvlaki

- 600 g Thick-cut pork neck steaks
- 30 ml Olive oil
- 45 ml **Cape Herb and Spice Greek Style Lemon & Herb Rub**
- 1 Red onion, cut into wedges and separated into petals
- Extra olive oil, for grilling

Flatbread

- 250 ml Self- raising flour
- 500 ml Double thick plain yoghurt
- 15 ml Ground cumin
- Olive oil, to drizzle

Chopped tomato salad

- 200 g Cherry tomatoes, quartered
- 0.5 Large cucumber, finely diced
- 15 ml Mint, finely chopped
- 15 ml Fresh oregano, finely chopped
- 15 ml Fresh parsely, finely chopped
- **Cape Herb and Spice Salt & Pepper**

Tzatziki

- 250 ml Double thick plain yoghurt
- 0.5 Large cucumber, grated
- 1 Garli clove, grated

- 1 Lemon, juiced
- **Cape Herb and Spice Salt & Pepper**

To Serve

- 90 g Pickled red onion
- 1 Lemon, sliced in wedges

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 45 mins | COOKING TIME: 35 mins

Prepare the braai to medium-high heat. Cube the pork neck steaks after trimming any sinew. In a bowl, drizzle the pork cubes with olive oil, then season with **Cape Herb & Spice Greek Style Lemon & Herb Rub** and a crack of salt and pepper. Set aside to marinate for 15 minutes.

Flatbread

In a medium bowl, mix the self-raising flour, yoghurt, and cumin until combined. Transfer the dough to a floured surface and knead for about 5 minutes until smooth. Divide into 4 balls and roll each to approximately 0.5 cm thickness. Heat a dry pan over medium heat, cook each flatbread until golden and slightly puffed, then brush with a little olive oil. Set aside until ready to serve.

Chopped Tomato Salad

Combine the tomatoes, cucumber, mint, oregano, and parsley. Drizzle with olive oil, season with salt and pepper, and set aside.

Tzatziki

In a medium bowl, combine the yoghurt with *grated cucumber, garlic, lemon juice, salt, and pepper. Taste, adjust seasoning and set aside. (*Tip: Drain the moisture from the grated cucumber by hand or use a muslin cloth; this prevents the tzatziki from being watery.)

Assemble and Braai the Skewers

Skewer the pork cubes, alternating with red onion petals. Drizzle the skewers with olive oil, then braai for about 7 minutes per side, or until the pork is cooked through and lightly charred.

To Serve

Add a generous dollop of tzatziki to each flatbread, top with a pork souvlaki skewer and top with tomato salad and pickled red onions. Serve with a wedge of lemon on the side for squeezing over

Recipe by CRUSH magazine

<https://www.capeherb.co.za>

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