

Souvlaki with Greek Salad

Calories: 0 kcal

Servings: 1

Time: 30 Mins

Ingredients

Instructions

1. Souvlaki Skewers:
2. Thread beef and onion alternatively on skewers, place souvlaki in a single layer, in a shallow dish.
3. Combine oil, lemon juice and oregano in a jug, and pour over souvlaki. Then cover and refrigerate for 2-3 hours or overnight.
4. When ready to serve, grill or barbecue souvlaki skewers until browned all over.
5. Greek Salad with Dressing :
6. Combine all salad ingredients in a bowl and crumble feta on top.
7. Make salad dressing by combining flaxseed oil, apple cider vinegar, salt and pepper.
8. Serve souvlaki skewers with Greek salad on the side. Dress with salad dressing.