

**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://capeherb.co.za>

Metric

# ingredients

## Braaied 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

**Number of servings : 4**

## 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://capeherb.co.za>