

# GREEK-STYLE “FUTURE CHICKEN” SKEWERS

THE GREAT  
EXHIBITION  
ROAD FESTIVAL

**Serves 4, Prep time: 20 mins, Cook time: 10 mins**

## Ingredients

- 400g plant-based chicken-style pieces (pea protein-based if possible)

### Marinade:

- 2 tbsp olive oil
- 1½ tbsp lemon juice
- 2 cloves garlic, finely grated (or 1 tsp garlic oil)
- 1½ tsp dried oregano
- 1 tsp smoked paprika
- ½ tsp salt
- ¼ tsp black pepper

### Fresh salad elements:

- 12 cherry tomatoes, halved
- 16 green olives (pitted)
- ½ cucumber, cut into 2 cm chunks
- ½ small red onion, cut into chunks (optional)

## Equipment

- Frying pan or griddle pan
- Mixing bowl
- 8–12 small skewers

## Method

1. Make the marinade. Mix in a bowl the olive oil, lemon juice, garlic, oregano, smoked paprika, salt and pepper. Add the plant-based pieces and mix well to coat.
2. Cook the protein. Heat a frying pan over medium-high heat. Add the pieces in a single layer. Cook for 8–10 minutes, turning occasionally. You're looking for golden edges and a light charring (key for “meaty” texture).
3. Prep the fresh elements (while cooking). Halve tomatoes, chop cucumber, chop and separate onion pieces. Keep everything bite-sized and skewer-friendly.

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4. Assemble skewers. Thread onto skewers in a balanced mix.
5. Finish & serve. Light squeeze of lemon over assembled skewers with a pinch of oregano. Serve immediately.