## RecipesCh@ se

## Greek Chicken with CousCous and homemade Tzatziki

Yield: 4 min Total Time: 30 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/greek-chicken-kabob-recipe-yogurt">https://www.recipeschoose.com/recipes/greek-chicken-kabob-recipe-yogurt</a>

## **Ingredients:**

- couscous
- 1 cup couscous
- 1 fresh red chilli
- 2 spring onions
- 1 tablespoon fresh dill
- 2 tablespoons extra virgin olive oil
- 1 tablespoon feta cheese
- chicken
- 2 skinless chicken breasts
- 1 tablespoon dried oregano
- 1 lemon
- olive oil
- tzatziki
- 1/2 cucumber fresh
- 1 cup yoghurt fat-free
- 1/2 lemon
- 1 teaspoon chopped fresh mint
- 1 garlic clove minced

## **Nutrition:**

Calories: 930 calories
Carbohydrate: 55 grams
Chalastoral: 225 millions

3. Cholesterol: 325 milligrams

4. Fat: 29 grams5. Fiber: 6 grams6. Protein: 110 grams7. SaturatedFat: 8 grams

8. Sodium: 480 milligrams

9. Sugar: 4 grams

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