

Easter Recipes

For a wonderful mid-eastern meal, you can use the following recipes. We used this for a “Last Supper” meal with our Chinese Small Group in 2026. Best served early, before a walk.

We also added:

- Homemade hummus
- Costco Tzatzki
- Perfect Pita Bread

Shopping List:

Chicken	Chicken Broth (2)
Greek Yogurt	Potatoes
Tzatzki	Lemons
Tomatoes	Jasmine Rice
Cucumbers	Onion
Red Onion	Quinoa or Bulgur #1
Green Pepper	Hummus
Feta Cheese	Tzatzki
Olives (black kalamata) optional	Pita Bread (Fresh)

Spices / Condiments

Chickpeas
Tahini
Red Wine Vinegar
Virgin Oil
Lemon Juice
Dried Oregano
Salt & Pepper
Garlic Bulbs
Fresh Parsley
Fresh Dill
Fresh Mint

30-Minute Oven Chicken Kabobs

These delicious chicken kabobs are baked in the oven and finished under the broiler.

Prep: 15 minutes Cook: 20 minutes Total: 35 minutes

1. If using wooden skewers, soak them in water for 20 minutes while you prepare the chicken.
2. Preheat the oven to 450°F. Line a rimmed, broiler-safe baking sheet with foil.
3. Cut the chicken breasts into cubes.
4. Thread the coated chicken cubes on skewers.
5. Place the kabobs on the prepared baking sheet. If you use wooden skewers, place thin foil strips on their exposed edges to prevent them from burning. Bake the kabobs until cooked through, for about 15 minutes.
6. Switch the oven to broil. Place the baking sheet under the broiler, and broil the chicken just until browned, for about 1 minute. Serve immediately.

Greek Chicken

Servings 4 – 5 people

Yogurt is a magical marinade! This chicken is golden on the outside, beautifully tenderised on the inside and infused with terrific garlic-oregano flavours. Serve this with a Greek Salad and flatbread – or see in post for a full Greek Feast menu! Marinade time: Overnight, min 3 hrs.

Ingredients

- 1.25 kg / 2.5 lb drumsticks and chicken thighs , bone in skin on (Note 1)

Marinade:

- 6 garlic cloves , minced (~ 2 tbsp)
- 2 tbsp white wine vinegar (or red wine or apple cider vinegar)
- 1/2 cup / 125 ml lemon juice
- 2 tbsp extra virgin olive oil
- 3/4 cup Greek yogurt (I use Farmers Union)
- 1 1/2 tbsp dried oregano
- 1 tsp salt
- 1/2 tsp black pepper

Serving (optional):

- Plain Greek yogurt or Tzatziki
- Fresh oregano leaves (optional)

Cook Modes

- Mix Marinade ingredients in a large bowl.
- Add chicken and coat well. Marinade for 24 hours (3 hours minimum).
- Preheat oven to 180C.350F.
- Line a tray with foil (trust me), place rack on tray (optional).
- Place chicken on rack (reserve marinade), skin side up. Bake 30 minutes,
- Remove from oven. Brush with marinade – do not flip.
- Return to oven for 20 minutes or until golden and a bit crispy. Give it a spray of olive oil just before it's done if you want an extra crispy, shiny coat.
- Rest for a few minutes before serving. Juicy and tasty enough to serve plain but extra great with tzatziki or even some plain yogurt.

Recipe Notes:

1. This recipe will also work great with wings (same cook time and temp), breast (bash with fist to 2cm / 4/5" even thickness, cook 20 minutes at 200C/390F), skinless boneless thigh (20 minutes at 200C / 390F), basting at about 15 minutes. If using boneless thighs or breast, I would actually recommend cooking on the stove instead! Medium high, breast for 3 minutes on each side, thigh 4 minutes on each side.
2. MAKE AHEAD: Place chicken in marinade, then pop straight into the freezer. Defrost 24 hours in the fridge – during this time it will marinate. Cooked chicken can be refrigerated for up to 3 days or frozen for up to 3 months, but fresh is always best!

Greek Salad with Homemade Greek Salad Dressing

Prep: 15 minutes Total: 15 minutes

Servings 4 -6

A fresh, classic Greek salad with a homemade Greek Salad Dressing. Bright zesty and fresh, this is a classic recipe everyone should know!

Ingredients

Salad

- 3 tomatoes (size of a tennis ball)
- 4 Lebanese / Persian cucumbers (about 8"/20cm long)
- 1/2 small red onion (size of a tennis ball)
- 1 small green capsicum / bell pepper
- 8 oz / 250 g feta block
- 5.5 oz / 125g black kalamata olives (Note 2)
- 1 tsp dried oregano

Greek Salad Dressing

- 1 garlic clove , minced (about 1/2 tsp minced garlic)
- 1 tsp dried oregano
- 1/4 tsp salt (or 1/2 tsp Kosher salt)
- Freshly ground black pepper
- 3 tbsp red wine vinegar
- 6 tbsp extra virgin olive oil (preferably Greek!)

Instructions

1. Place Greek Salad Dressing ingredients in a jar and shake until well combined. Set aside for 20 minutes to let the flavours infuse.
2. Tomatoes: Cut each tomato into 6 wedges, then cut each wedge into 3 or 4 pieces. If the tomato is watery, scoop out the watery seeds inside with a teaspoon.
3. Cucumbers: Slice the cucumber into 1/2cm / 1/5" thick slices. Or if they are thick cucumbers, slice the cucumber in half vertically, then slice.
4. Onion: Peel and finely slice the red onion. I keep it in rings – you could cut it in half then slice. (Note 2)
5. Capsicum: Cut into short strips.
6. Feta: Cut into 1cm / 2/5" cubes.
7. Place the tomato, cucumber, onion, feta and olives in a bowl, sprinkle with oregano then pour over dressing. Toss to combine. Serve immediately!

Recipe Notes:

1. Kalamata olives are the classic olives that go into a Greek salad. I personally like to use the ones with seeds inside them, I find it keeps the olives juicier. But you can use pitted if you want. The blacker the olive, the better! Fresh black olives in olive oil purchased over the counter at delis are best, but otherwise, get a good quality olive pre packaged olives. Look for olives that look plump and are a dark black colour – you will notice that many in the jars have lost some of their colour.
2. If you don't like the rawness of red onion (noting that red onion is not as sharp as other onions), place the sliced onions in a bowl of water for 15 minutes or so. This will soften the sharpness of the onion.

Greek Lemon Potatoes

Prep: 10 minutes Cook: 1 hour 10 minutes Total: 1 hour 20 minutes

Servings 5

The idea behind this recipe is that the potatoes suck up the amazing lemon-garlic-oregano flavoured broth, then roasted until golden crispy edges. These won't go super crunchy because of the way they're cooked – but you won't miss the crunch because they have flavour unlike any other ordinary roasted potato!

Ingredients

- 1.2 kg / 2.5lb potatoes (Aus: Desiree, US: Yukon Gold, UK: Maris Piper) (Note 1)
- 1 1/2 cups chicken stock/broth , low sodium (Note 2)
- 1/2 cup olive oil
- 1/3 cup lemon juice
- 5 garlic cloves , finely grated using microplane (Note 3)
- 1 tbsp dried oregano
- 2 tsp salt (Note 4)
- Garnish (optional)
- Lemon wedges, fresh oregano leaves

Instructions

1. Preheat oven to 200°C/390°F (180°C fan).
2. Cut potatoes: Peel potatoes and cut large ones into thick wedges – about 3cm / 1.2" thick – and medium ones into 3 (see photo in post).
3. Coat potatoes: Place potatoes in a roasting pan with all the other ingredients. Toss well.
4. Roast 45 minutes: Roast for 20 minutes. Turn potatoes, roast for a further 25 to 30 minutes until the liquid is mostly absorbed by potatoes/evaporated and you're left with mainly oil in the pan.
5. To crisp the potatoes (optional): Transfer potatoes to a separate tray. (Note 3) Tilt the original roasting pan and scoop off as much of the oil as you can (some juices is ok), then drizzle over the potatoes.
6. Roast 35 minutes: Transfer potatoes to oven and roast for 35 – 40 minutes, turning once or twice, until potatoes are golden and a bit crispy on the edges.
7. Heat pan juices: Return pan #1 with the garlic juices to the oven for the last 5 – 10 minutes or so to reduce down and make the garlic golden. (Optional, Note 4)
8. Plate up: Transfer potatoes to serving platter. Drizzle over the reduced garlic pan juices (or toss potatoes in the pan). Serve, garnished with lemon wedges and oregano if desired.

Recipe Notes:

1. Potatoes – use starchy, not waxy potatoes, as they absorb flavour better. (Yukon Gold preferred)
2. Braising liquid – Can use water + 2 stock cubes or 2 tsp powder instead, but liquid stock is tastier. Can use veg stock instead of chicken.
3. Garlic – it's best to use a microplane to finely grate the garlic so it dissolves in the stock so you don't end up with burnt little garlic bits at the end. This is a recipe improvement added in March 2021.
4. Salt – I know it sounds like a lot of salt but potatoes need it!
5. You can skip this step to transfer the potatoes to a separate tray but you'll either have to make do with non-crispy-not-really-even-golden potatoes OR golden potatoes with burnt edges and tons of burnt garlic everywhere. You choose...

If you're ok with less colour, you can leave them in the same pan and keep roasting for another 20 minutes, but don't let them go too far such that the garlic burns.

I like to drizzle the residual garlic pan juices over the potatoes, rather than tossing them, just to preserve the crispy edges. You could in fact just use pan juices without reducing, up to you. This step is also optional.

Greek Lemon Rice Pilaf

Prep: 10 minutes Cook: 20 minutes Total: 30 minutes

Servings 5 -6

This lemon rice pilaf is so delicious, you can eat it plain! Loaded with bright zesty flavours from lemon juice and layers of extra flavour from garlic, onion and chicken broth.

Ingredients

- 1 1/2 tbsp extra virgin oil (or butter)
- 1 garlic clove , minced
- 1/2 onion , finely chopped (white, brown, yellow)
- 1 1/2 cups long grain white rice , uncooked (Note 1)
- 1 1/4 cups chicken broth
- 1 cup water
- 1 large lemon (1 tsp zest + 3 – 4 tbsp lemon juice)
- 3 tbsp finely chopped parsley
- 3 tbsp finely chopped dill (or sub with parsley, oregano, basil chives, mint)
- Salt and pepper

Instructions

1. Heat oil over medium heat in a large saucepan or small pot.
2. Add garlic and onion. Cook for 5 minutes or until translucent and sweet.
3. Add rice and stir until rice turns mostly translucent.
4. Add broth and water. Place lid on, bring to simmer then turn heat down to low.
5. Cook for 12 minutes or until water has evaporated.
6. Remove from the stove and rest for 10 minutes (keep the lid on).
7. Remove lid. Stir through lemon zest, lemon juice, herbs and salt and pepper to taste.
8. Serve warm or at room temperature.

Recipe Notes:

1. Long grain is the best for this but it will also work with medium and short grain rice. It will also work with basmati and jasmine rice. Do not use risotto or paella rice. With brown rice, top up water and cook for longer per packet directions.
2. Nutrition per serving, assuming 6 servings (3/4 cup packed per serving).

Easy Tabbouleh

Prep Time 20 mins Cook Time 10 mins Sitting and Marinating 60 mins Total Time 90 mins

Servings 6 to 8 servings

There are four types of bulgur: fine, medium coarse, coarse, and extra coarse. You can use any type for this recipe, but check the packaging for soaking times.

Ingredients

- 2 cups vegetable stock, chicken stock, or water
- 1 teaspoon kosher salt
- 2 cups bulgur wheat (or use quinoa and cook as normal)
- 1/2 cup extra virgin olive oil
- Juice and finely grated zest of 2 lemons
- 5 to 6 Roma or plum tomatoes, seeded and chopped
- 2 scallions, chopped, including the greens
- 2 to 3 cups parsley, chopped
- 1 cup fresh mint leaves, chopped

Method

1. Place the bulgur in a medium heatproof bowl. Bring the stock or water and the teaspoon of salt to a boil, and then pour it over the bulgur. Let sit for 30 minutes to an hour, until it has absorbed all the liquid.
2. In a large bowl, add the olive oil, lemon juice and zest, and bulgur. Mix well.
3. Add the tomatoes, scallions, and herbs to the bulgar mixture. Stir till well combined.
4. Taste the tabbouleh, and add more salt, olive oil, or more lemon juice to taste. Let marinate for at least 30 minutes before serving. Will keep chilled for several days.