

# SIMPLE VEGAN JACKFRUIT SOUVLAKI WITH GREEK TZATZIKI



## Ingredients

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- 2 x cans jackfruit (950g), drained and rinsed
- 2 tbs olive oil
- 3 garlic cloves, minced
- 1 tsp salt
- 300g silken tofu
- 1 tbs lemon juice
- 1 tbs white wine vinegar
- Salt and pepper to taste
- 3 garlic cloves, minced
- 1 tbs dill
- 2 tbs olive oil
- 1 cup cucumber, cubed

## Method

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- Place drained jackfruit into a mixing bowl. Add olive oil, garlic and salt. Mix to combine
- Set aside to marinate for about an hour
- Evenly spread jackfruit mixture on a prepared oven tray. Place in oven on 200c for about 30mins or until jackfruit is slightly crispy.
- Vegan Greek Tzatziki Sauce: Place silken tofu, lemon juice, white wine vinegar, salt and pepper in a blender. Blend to combine
- Stir in garlic, dill, olive oil and cucumber.
- Place in fridge for between 1-2 hrs to cool.
- Put ingredients together by themselves or in pita bread and other ingredients of choice (lettuce, tomato, onion etc.)

