

Q RECIPE CARD

NAME OF DISH: CHICKEN SHAWARMA

SERVES: 4

PREP TIME: 10 MINS

COOK TIME: 10 MINS



INGREDIENTS

Fresh chicken fillets (045055)

NEW Shawarma marinade (422084)

Extra virgin olive oil (411029)

Yoghurt sauce

Greek yoghurt (041010)

NEW 2 garlic cloves, crushed (GARL)

Ground cumin (422043)

NEW Squeeze of lemon juice (L)

Salt (252112) & pepper (422050)

Serving suggestions

Greek style wrap (691638)

NEW Sliced lettuce (COSS)

Sliced tomato (TOM)

Sliced red onion (704030)

Feta cheese (022005)

NEW Fresh Parsley, finely chopped (ZPARF)

Hot sauce (optional) (892026)

DIRECTIONS

STEP 1. Marinade chicken and place in fridge to season

STEP 2. **Yogurt Sauce** – Combine the Yogurt Sauce ingredients in a bowl and mix. Cover and put in the fridge until required (it will last for 3 days in the fridge)

STEP 3. Preheat stove or BBQ – Heat a large non-stick skillet with 1 tablespoon over medium high heat, or lightly brush a BBQ grills with oil and heat to medium high

STEP 4. Place chicken in the skillet or on the grill and cook the first side for 4 to 5 minutes until nicely charred. Turn and cook the other side for 3 to 4 minutes (the 2nd side takes less time).

STEP 5. Remove chicken from the grill and cover loosely with foil. Set aside to rest for 5 minutes.

TO SERVE

STEP 1. Slice chicken and pile onto platter alongside flatbreads, Salad and the Yoghurt Sauce

STEP 2. To make a wrap, get a piece of flatbread and smear with Yoghurt Sauce. Top with a bit of lettuce and tomato and Chicken Shawarma. Roll up and enjoy!