



Product Spotlight: Almond Meal

Almond meal is simply whole almonds ground to a fine flour, skins and all. It gives these flatbreads a soft, nutty crumb and, being grain-free, keeps them naturally gluten free.



Paprika Chicken Souvlaki with Mint Yoghurt

Paprika spiced chicken schnitzels served with fresh vegetables in an easy homemade souvlaki wrap with fresh mint yoghurt.



30 minutes



4/6 servings



Chicken

Bulk it up!

You can bulk up this dish by adding extra veggies like diced cucumber, grilled zucchini or some olives.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	47g	35g	55g

FROM YOUR BOX

	4 PERSON	6 PERSON
PITA MIX	1 packet	2 packets
NATURAL YOGHURT	1 tub	2 tubs
MINT	60g	60g
BROWN ONION	1	1
CHICKEN SCHNITZELS	600g	600g + 300g
GREEN CAPSICUMS	2	3
CHERRY TOMATOES	200g	2 x 200g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground chilli, ground paprika, dried oregano

KEY UTENSILS

2 frypans, stick mixer or small blender

NOTES

We recommend using a non-stick frypan to cook the flatbreads. If you don't have a non-stick frypan, use a generous amount of oil to coat the pan before cooking them. Use the back of a spoon to gently spread the mixture out in the pan.

Omit the chilli if preferred.

Pita mix: almond meal and tapioca flour.



1. MAKE THE FLATBREAD MIX

Add **pita mix** to a large bowl along with **2 tbsp yoghurt**, **1 cup water**, **2 tbsp olive oil**, **1 1/2 tsp oregano**, **salt and pepper**. Whisk to combine.

6P – mix 2 packets pita mix with 3 tbsp yoghurt, 1 1/2 cups water, 3 tbsp olive oil, 2 tsp oregano, salt and pepper.



2. BLEND THE MINT YOGHURT

Use a stick mixer to blend remaining **yoghurt** and **1/2 mint leaves** until smooth. Set aside in the fridge until remaining ingredients are ready to serve.



3. COOK THE FLATBREADS

Heat a frypan over medium-high heat with **oil** (see notes). Add a **1/2 cupful of flatbread mix** to the pan. Cook for 2-3 minutes until golden, flip and cook for a further 2 minutes. Remove to a plate and repeat with remaining **mixture**.



4. COOK THE CHICKEN

Meanwhile, heat a second frypan over medium-high heat with **oil**. Slice **onion** and add to pan as you go. Cook for 2 minutes. Coat **chicken** with a pinch of **ground chilli** (see notes), **2 tsp paprika**, **salt and pepper**. Add to pan with **onions** and cook for 4-5 minutes each side until cooked through.



5. PREPARE FRESH TOPPINGS

Chop remaining **mint leaves**. Slice **capsicums** and quarter **cherry tomatoes**.



6. FINISH AND SERVE

Slice **schnitzels**.

Serve **flatbreads** on plates. Spoon on **mint yoghurt**. Add **schnitzels**, **cooked onion** and **fresh toppings**.



Scan the QR code to
submit a Google review!

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

