



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Lemon

When zesting lemons, limes, or oranges, you want to make sure and only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, directly underneath the peel; this is quite bitter.



M4

Greek Chicken Gyros with Flatbreads

A family favourite street food cooked and served at home! Barbecued chicken with lemon, paprika and oregano, wrapped in a flatbread with dill yoghurt and fresh salad, served alongside golden chips!



25 minutes



4 servings



Chicken

December 2022

Make ahead!

You can marinate the chicken overnight and prepare the yoghurt sauce ahead of time for a more intense flavour.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g	12g	146g

FROM YOUR BOX

MEDIUM POTATOES	800g
RED ONION	1
CHICKEN SCHNITZELS	600g
LEMON	1
DILL	1 packet
NATURAL YOGHURT	1 tub
TOMATOES	2
BABY COS LETTUCE	1
LEBANESE FLATBREADS	5-pack

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, smoked paprika

KEY UTENSILS

oven tray, frypan or BBQ

NOTES

The oven is set to 250°C for extra crispy potatoes. If yours doesn't reach that high, you can set it to 220°C and leave the chips in for longer.

You can add crushed garlic to the yoghurt if you have some.

No gluten option - Lebanese flatbreads are replaced with gluten-free wraps.



1. COOK THE POTATO CHIPS

Set oven to 250°C (see notes).

Cut potatoes into chips. Toss on a lined oven tray with **2 tsp oregano, oil, salt and pepper**. Roast in oven for 20–25 minutes until golden and cooked through.



2. COOK CHICKEN & ONION

Wedge onion. Toss with chicken, zest and juice from 1/2 lemon (wedge remaining), **1 tsp oregano, 1 tbsp paprika, oil, salt and pepper**. Heat a BBQ or frypan over medium-high heat and cook for 8–10 minutes, turning until cooked through.



3. PREPARE THE FILLINGS

Chop dill and combine 1/2 with yoghurt (reserve remaining for garnish), **1 tbsp olive oil, salt and pepper** (see notes).

Dice tomato and shred lettuce leaves. Set aside with lemon wedges.



4. WARM THE FLATBREADS

Wrap flatbreads with baking paper. Place in the oven for 3–5 minutes until warmed.



5. FINISH AND SERVE

Slice chicken. Assemble flatbreads with yoghurt, salad, onion and chicken. Garnish with remaining dill. Serve with lemon wedges and chips.

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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

