

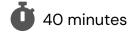




BBQ Chicken Kofta

with Garlic Sauce

Bring everyone outside and cook this share platter on the BBQ! Chicken koftas spiced with a fragrant spice mix, capsicum and onion, served with barbecued veggies, luscious skordalia, salsa and Lebanese flatbread.







Speed it up!

To speed up this dish, skip blending the capsicum and onion to add to the koftas. Mix mince with spice mix and skordalia and add vegetables to BBQ.

FROM YOUR BOX

	4 PERSON	6 PERSON
RED ONION	1	1
RED CAPSICUM	1	2
GARLIC CLOVES	2	2
CHICKEN MINCE	600g	600g + 300g
KOFTA SPICE MIX	1 packet	2 packets
SKORDALIA/GARLIC DIP	1 tub	1 tub
LEBANESE CUCUMBERS	2	3
TOMATOES	2	3
LEBANESE FLATBREAD *	1 packet	2 packets

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried chilli flakes

KEY UTENSILS

BBQ (or griddle pan), stick mixer or small blender

NOTES

Use 2 spoons to get the kofta mix onto BBQ. One spoon to scoop the mixture, the second spoon to push the mixture onto the BBQ.

*Store your flatbreads in the fridge or freezer to stay fresh and prevent mould.

No gluten option - Lebanese flatbread is replaced with GF flatbread.

Kofta spice mix: sumac, smoked paprika, ground cumin, ground coriander.



1. PREPARE THE KOFTAS

Wedge **red onion** and slice **capsicum**. Add **1/4 of each** (reserve remaining for step 3) to a small blender with **garlic** and blend until smooth. Combine with **chicken mince**, **spice mix**, **1 tbsp skordalia/dip**, **1 tsp chilli flakes**, **salt and pepper**. Combine.

6P - use 1/2 red capsicum, 1 1/2 tbsp skordalia/dip and chilli flakes to taste.



2. BBQ THE KOFTAS

Heat BBQ over medium-high heat with oil. Add tablespoonfuls of koftas mix (see notes) onto BBQ and cook for 6-8 minutes, turning, until browned on all over and cooked through.



3. BBQ THE VEGETABLES

Coat reserved vegetables in oil, salt and pepper. Move koftas to one side of BBQ. Add vegetables and cook, turning, until charred and tender.



4. PREPARE FRESH ELEMENTS

Dice **cucumbers** and **tomatoes**. Add to a bowl and toss to combine. Mix **skordalia/garlic dip** with **1-2 tbsp water** to loosen.



5. WARM THE FLATBREAD

Halve **flatbread**. Add to BBQ to warm. The **flatbread** can also be warmed in the oven or in a dry frypan.



6. FINISH AND SERVE

Take **all elements** tableside for everyone to build their own **wraps**.

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 **0448 042 515** or send an email to hello@dinnertwist.com.au



