



### Product Spotlight: Skordalia

Skordalia is a tasty Greek sauce made from garlic paste, lemon juice and olive oil. It's delicious served with roast potatoes and on toast!

If you find the flavour a little punchy, you can mix it with yoghurt or mayonnaise.



## 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.



40 minutes



4/6 servings



Chicken

## 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.*

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve	38g	21g	53g

## 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**

