DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Skordalia

Skordalia is a punchy Greek garlic sauce, traditionally whipped with olive oil, lemon juice and a base of potato, bread or nuts. Try any leftovers with roast potatoes or on toast! If the garlic is a little strong for you, mellow it with some 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 flat breads.

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.

Per serve 4/6 Person:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	14g	58g/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	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**, **1 tsp chilli flakes**, **salt and pepper**.

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



2. BBQ THE KOFTAS

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

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