



Product Spotlight: Dill

Dill was once believed to hold magical powers that warded off witchcraft and nightmares! Today it's prized as a fresh, feathery herb that lifts fish, yoghurt and salads.



Chicken Taquitos with Tzatziki

Crispy golden Greek-inspired taquitos. Filled with shredded spiced chicken, served with creamy tzatziki and topped with a vibrant tomato salad.



40 minutes



2 servings



Chicken

Switch it up!

Air fry or bake the taquitos (200°C for 10–15 mins) instead of pan-frying for a lighter, hands-free option.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	49g	23g	50g

FROM YOUR BOX

NATURAL YOGHURT	170g
CHICKEN SCHNITZELS	300g
LEBANESE CUCUMBER	1
DILL	1 packet
LEMON	1
SHALLOT	1
TOMATOES	2
WRAPS	8-pack
RED CHILLI	1

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan

NOTES

For extra flavour, pickle chilli in a bowl with honey, apple cider vinegar and salt.

Add shredded or grated cheddar or mozzarella cheese, or crumbled feta or goat cheese to the taquitos.

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



1. COOK THE CHICKEN

Combine 1 1/2 tbsp yoghurt, 1 tsp smoked paprika, 1 tsp dried oregano, salt and pepper. Add **chicken** to coat.

Cook in a large pan with **oil** over medium heat. Cook **chicken** for 3–4 minutes each side or until just cooked through. Set aside.



2. MAKE THE TZATZIKI

Grate **cucumber** and squeeze out excess moisture. Chop **dill** and zest lemon. Add to a bowl along with remaining yoghurt. Season with **salt and pepper** and mix to combine. Set aside in the fridge until serving.



3. MAKE THE SALAD

Dice **shallot** and **tomato**. Add to a bowl with 2 tsp olive oil and juice from 1/2 lemon (wedge remaining). Season with **salt and pepper** and mix to combine.



4. MAKE THE TAQUITOS

Thinly slice cooked **chicken**.

Divide evenly among **4 wraps**. Roll tightly to enclose **filling**.



5. COOK THE TAQUITOS

Wipe out frypan and return to medium heat with **oil**. Cook **taquitos**, turning, for 3–5 minutes until golden and crisp.



6. FINISH AND SERVE

Thinly slice **chilli** and add to a platter with **taquitos**, **tomato salad** and **tzatziki**. To eat, dip **taquitos** into **tzatziki** and top with **salad**.

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**

