



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



4/6 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
4/6 Person:	49g	18g	48g

FROM YOUR BOX

	4 PERSON	6 PERSON
NATURAL YOGHURT	1 tub	2 tubs
CHICKEN SCHNITZELS	600g	600g + 300g
LEBANESE CUCUMBER	1	2
DILL	1 packet	1 packet
LEMON	1	1
SHALLOT	1	1
TOMATOES	2	4
WRAPS	8-pack	2 x 8-pack
RED CHILLI	1	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 1/2 tsp smoked paprika**, **1 1/2 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.

6P - use **2 tsp smoked paprika**, **2 tsp oregano** and **2 tbsp yoghurt**.



4. MAKE THE TAQUITOS

Thinly slice cooked **chicken**.

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

6P - use **12 wraps**.



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 **tomatoes**. Add to a bowl with **1/2–1 tbsp olive oil** and **juice from 1/2 lemon** (wedge remaining). Season with **salt and pepper** and mix to combine.



5. COOK THE TAQUITOS

Wipe out frypan and return to medium heat with **oil**. Cook **taquitos** in batches, 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**

