

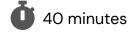




# **Chermoula Chicken Skewers**

# with Chopped Salad

Gather your friends and family, fire up the barbecue (or stovetop if you prefer), and enjoy these flavour-packed chicken skewers accompanied by a simple chopped salad, yoghurt sauce and flatbread for dipping.





# Spice it up!

You can cook the chicken, red onion, capsicum and tomatoes tossed in the chermoula paste in the oven on 220°C. Serve as a traybake, and add rice to warm up the dish.

### FROM YOUR BOX

	2 PERSON	4 PERSON
RED ONION	1	1
DICED CHICKEN BREAST	300g	600g
CHERMOULA PASTE	1 jar	1 jar
NATURAL YOGHURT	1 tub	2 tubs
LEMON	1	1
TOMATOES	2	3
GREEN CAPSICUM	1	1
LEBANESE CUCUMBER	1	2
MINT	1 packet	1 packet
FLATBREAD	1 packet	1 packet

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, olive oil, vinegar of choice, skewers

#### **KEY UTENSILS**

grill or frypan (alternatively barbecue), oven tray

#### **NOTES**

Chop and add the capsicum to the skewers if you like!

No gluten option - flatbreads are replaced with GF Turkish rolls (2-pack).



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# 1. MARINATE THE CHICKEN

Set the oven to 180°C (for the flatbread).

Wedge red onion and combine with diced chicken, 1/2 tbsp oil and chermoula paste, reserving 1 tbsp of paste for step 2.



# 2. MAKE THE SAUCE

Mix 1 tbsp chermoula paste with yoghurt. Set aside in the fridge until serving.



## 3. COOK THE CHICKEN

Thread chicken and red onion onto skewers (see notes). Halve lemon and coat with oil.

Heat a large grill pan, frypan or barbecue. Cook chicken skewers and lemon halves until cooked through, roughly 15 minutes, turning occasionally.



# 4. PREPARE THE SALAD

In the meantime, chop tomatoes, capsicum, cucumber and mint. Toss together in a bowl and dress with olive oil and vinegar to taste.



# 5. WARM THE BREADS

Wrap flatbreads in baking paper and warm in the oven for 3-5 minutes.



## 6. FINISH AND SERVE

Serve chicken skewers with chopped salad and yoghurt sauce on a platter with bread for dipping. Squeeze over lemon juice from the grilled lemon.

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