



Product Spotlight: Chermoula Paste

This marinade is made with lots of fresh sweet herbs such as basil and coriander and is inspired by Algerian, Libyan, Moroccan and Tunisian cuisines.



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.



40 minutes



Chicken

September–October 2023

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.

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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

