





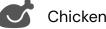
# **Grilled Chicken Gyro Wraps**

Chicken tenderloins, potato chips and fresh salad ingredients served in rustic flatbreads.









#### FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	3	5
BABY COS LETTUCE	1	2-pack
ТОМАТО	1	2
CARROT	1	2
CHICKEN TENDERLOINS	600g	600g + 300g
LEBANESE FLATBREAD	1 packet	2 packets

### FROM YOUR PANTRY

oil for cooking, salt and pepper, dried oregano

#### **NOTES**

Switch it up:

Add bacon and use a mayonnaise based dressing for a caesar style wrap.

Combine chutney and yoghurt to make an Indian inspired dressing. Add sliced mango and cucumber for a tropical flavour.

No gluten option - Lebanese flatbread is replaced with GF wraps.

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### 1. ROAST THE CHIPS

Set oven to 220°C. Cut potatoes into chips and toss on a lined oven tray with oil, salt and pepper. Roast in oven for 20-25 minutes until golden and cooked through.



TIP You can use an air fryer to cook the chips if you have one. Add a dried herb or ground spice for extra flavour. Dried rosemary, oregano or ground paprika work well.

## 2. PREPARE THE FILLINGS

Rinse and shred lettuce leaves. Slice or dice tomato. Grate or julienne carrot. Set aside.



You can add some cucumber, avocado, sprouts or fresh herbs if you want more fillings.

### 3. GRILL THE CHICKEN

Heat frypan or BBQ over medium-high heat. Coat chicken tenderloins with 2-3 tsp dried oregano, oil, salt and pepper (see tip). Cook chicken for 3-4 minutes each side or until cooked through. Place on a chopping board and slice when cool enough to handle.



Add some lemon zest or lemon pepper for extra boost of flavour. You can use smoked paprika and cumin for a Mexican flavour. Curry powder works well for Indian.

## 4. FINISH AND SERVE

Assemble wraps with chicken, chips, salad ingredients and condiments of choice (see tip).



You can add a mayonnaise, hummus, chutney or yoghurt sauce to serve. We used yoghurt mixed with crushed garlic.

This recipe has simplified instructions to help lower your meal cost.