



# Chicken Keftes

## with Crispy Flatbread

Golden Lebanese flatbreads paired with seasoned chicken keftes, served alongside a fresh salad of crisp cucumbers and fragrant mint.



20 minutes



4 servings



Chicken

## FROM YOUR BOX

LEBANESE FLATBREAD	5-pack
CHICKEN MINCE	600g
LEBANESE CUCUMBERS	2
TOMATO	1
MINT	1 packet

## FROM YOUR PANTRY

oil for cooking, salt and pepper, skewers (optional)

## NOTES

Instead of shaping the mixture onto skewers, you can spoon it directly onto an oiled pan to make meatballs or patties. Adding breadcrumbs or panko crumbs to the chicken mixture can help firm it up.

**No gluten option – Lebanese flatbread is replaced with GF rolls.** Toast the rolls and fill with kefte and salad to serve.

## 1. CRISP THE FLATBREAD

Heat the flat top grill on BBQ or frypan over medium-high heat. Coat each side of **flatbread** with **oil**. Toast for 30 seconds each side until golden and crispy. Set aside.

**TIP** *You can toast the flatbread in a sandwich press (cut in halves first) or in the oven instead.*

## 2. COOK THE CHICKEN KEFTES

Combine **chicken mince** with dried herb of choice (see tip), **salt and pepper**. Reheat flat top grill over medium-high heat with **oil**. Using **oiled** hands, shape chicken mixture evenly onto 8 **skewers** (see notes). Cook, turning for 8–10 minutes or until cooked through.

**TIP** *Add some crushed garlic and lemon zest for extra flavour. We added 2 tsp dried mint. Dried oregano, thyme or parsley as well as ground cumin or coriander would work well for flavour.*

## 3. MAKE THE SALAD

Meanwhile, slice **cucumbers**. Chop **tomato** and **mint**. Toss together.

**TIP** *Add a squeeze of lemon juice to the salad for extra freshness. You can also add chopped lettuce leaves, capsicum or fresh parsley. We stirred through 1 tsp sumac.*

## 4. FINISH AND SERVE

Serve the chicken keftes with salad and flatbread at the table with condiments of choice.

**TIP** *The flatbreads can be cut into smaller pieces for sharing or crushed and added to the salad. This dish works well with a yoghurt sauce or garlic skordalia. You could also use mayonnaise, hummus or babaganoush.*

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