



DINNER TWIST
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Smashed Souvlaki Chicken Wraps

Golden smashed souvlaki chicken wraps with fresh salad, quick pickled shallots and creamy yoghurt for a fun, hands-on dinner.



25 minutes



Chicken



4/6 servings

FROM YOUR BOX

	4 PERSON	6 PERSON
LEBANESE CUCUMBER	1	2
TOMATOES	2	2
SHALLOT	1	1
CHICKEN MINCE	600g	600g + 300g
PITA POCKETS	2 x 5-pack	3 x 5-pack
NATURAL YOGHURT	1 tub	1 tub

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground paprika, ground cumin

NOTES

To speed up the process, use 2 frypans to cook the chicken pitas.

No gluten option – pita pockets are replaced with GF sweet potato wraps. Shape the chicken mince into koftas. Add to wraps with fillings and serve.

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1. PREPARE THE FILLINGS

Dice **cucumber** and **tomatoes**. Thinly slice **shallot** (see tip).

TIP *Combine 2 tbsp vinegar, 1 tsp sugar and a pinch of salt in a non metallic bowl. Add the sliced shallot to make a quick pickle. You can shred some lettuce or add some diced capsicum to bulk up the fillings.*

2. PREPARE THE CHICKEN WRAPS

Combine **chicken mince** with **1/2 tbsp paprika**, **1/2 tbsp cumin**, **salt and pepper**. Divide into 10 even sized **meatballs**.

6P – add **3 tsp paprika** and **3 tsp cumin**.

TIP *Add some crushed garlic, dried oregano or chopped fresh rosemary and parsley to the mince for extra depth of flavour.*

3. COOK THE CHICKEN WRAPS

Heat a frypan over medium-high heat with **oil**. Press a **meatball** flat onto one side of **pita pocket**. Place **pita, chicken**–side down into pan to cook for 3 minutes (see notes). Turn over and cook for 1 minute. Remove to a plate and repeat with remaining **meatballs** and **pit**as.

4. FINISH AND SERVE

Serve **pit**as with **fillings** and **yoghurt** at the table for each to assemble their own.

TIP *You can add crushed garlic or grated cucumber to the yoghurt.*

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