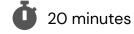




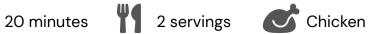
# Glazed Chicken Share Platter

# with Coleslaw

Diced chicken breast, pan-fried and glazed with tomato chutney, served with rustic Lebanese flatbreads, lime coleslaw and charred corn cobs.







#### FROM YOUR BOX

| MIXED BEANS  SHREDDED CHEESE | 400g<br>1 packet (200g) |
|------------------------------|-------------------------|
| LEBANESE FLATBREAD           | 1 packet                |
| TOMATO CHUTNEY               | 1/2 jar *               |
| NATURAL YOGHURT              | 1/4 cup *               |
| COLESLAW                     | 1 bag (200g)            |
| LIME                         | 1                       |
| DICED CHICKEN BREAST 🍄       | 300g                    |
| CORN COB                     | 1                       |
| CORN COB                     | 1                       |

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, smoked paprika

#### **KEY UTENSILS**

grill pan or barbecue, frypan

#### **NOTES**

No gluten option - flatbread is replaced with GF flatbreads.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



#### 1. CHAR THE CORN COB

Set oven to 180°C.

Heat a grill pan or barbecue over mediumhigh heat. Remove husks and silks from corn cob and rub with **oil**. Grill until charred all around, roughly 8-10 minutes.



#### 2. COOK THE CHICKEN

Heat a frypan with **oil** over medium-high heat. Add diced chicken to cook. Season with **1 tsp smoked paprika**, **salt and pepper**. Cook for 4–5 minutes, see step 4.

**WEG OPTION - Warm drained beans in** a frypan with 1/2 jar chutney. Season with 1 tsp smoked paprika, salt & pepper.



#### 3. MAKE THE COLESLAW

Zest 1/2 lime and cut into wedges.

Toss coleslaw with lime zest, 1/4 cup yoghurt, 1/2 tbsp olive oil, salt and pepper. Use your hands to combine well. Set aside.



## 4. ADD THE CHUTNEY

Add chutney to chicken and continue to cook for further 2-3 minutes or until cooked through.

VEG OPTION - Rub flatbreads with oil.

Arrange bean mix and cheese on one side of each flatbread. Fold over and cook in dry frypan for 2-3 minutes each side or until cheese has melted.



# 5. WARM THE BREADS

Wrap the flatbreads in baking paper or a clean tea towel. Warm in the oven for 3-5 minutes.

**VEG OPTION - Skip this step.** 



## 6. FINISH AND SERVE

Serve chicken with coleslaw, corn, flatbreads and lime wedges to share at the table.

VEG OPTION - Serve bean quesadillas with coleslaw, corn cobs and lime wedges.

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 **O481 072 599** or send an email to **hello@dinnertwist.com.au** 



