

SEE  
NOTES FOR  
VEGETARIAN  
INSTRUCTIONS



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Lemon

If you don't use all your lemon, slice what's left and use it to infuse your water or tea!



## 1 Chicken Shawarma Platter

A family share platter featuring grilled lemon chicken, fresh salad, toasted Turkish bread and dip, all finished with a sprinkle of dukkah.

 25 minutes

 2 servings



 Chicken

17 December 2021

## Take it with you!

*You can transform this dish to make chicken shawarma sandwiches or a salad to go! Perfect for lunch on a busy day or to bring for a picnic/BBQ!*

## FROM YOUR BOX

SLICED CHICKEN BREAST 	300g
LEMON	1
AVOCADO	1
TOMATO	1
COOKED BEETROOT	1 packet
BABY COS LETTUCE	1
TURKISH BREAD ROLLS	2-pack
DIP	1 tub
DUKKAH	1 packet (20g)
 FALAFEL BITES	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper


## KEY UTENSILS

griddle pan, frypan or BBQ (not for veg option)  
oven tray (veg option only)

## NOTES

You could toast the bread on the BBQ instead of the oven.

**No gluten option** – Turkish bread is replaced with GF flatbread.


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



### 1. COOK THE CHICKEN

Set oven to 200°C (see notes).


Heat a griddle pan, frypan or BBQ over medium-high heat. Coat chicken with lemon zest, **oil, salt and pepper**. Cook for 8-12 minutes, turning, until cooked through.

 **VEG OPTION** – Bake falafel bites on a lined oven tray for 15 minutes.



### 4. FINISH AND SERVE

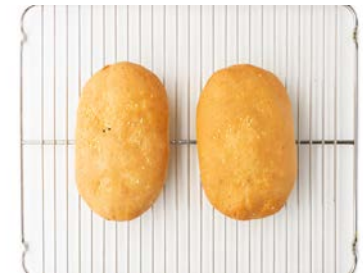
Add cooked chicken and dip on platter with salad and bread. Sprinkle dukkah over the top.

 **VEG OPTION** – Arrange falafel bites and dip on platter as above and serve.



### 2. PREPARE THE SALAD

Slice avocado, dice tomato and wedge beetroot. Wedge lemon. Rinse and tear lettuce leaves. Arrange on a platter, leaving space for remaining ingredients.



### 3. TOAST THE BREAD

Toast Turkish bread in oven for 5 minutes until golden (see notes). Remove and slice. Add to platter.

**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](mailto:hello@dinnertwist.com.au)

