



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Chapatis

These chapatis are made fresh here in WA by Mughal foods. If you're not cooking them straight away, store them in the fridge.



## 1 Tandoori Chicken Platter with Chapatis

A delicious share plate with oven baked tandoori chicken pieces, warm chapati bread, fresh mint salsa and creamy tzatziki.

 20 minutes

 2 servings




 Chicken

29 October 2021

## Switch it up!

*Thread the chicken onto skewers and cook on the BBQ for an extra charred finish. For an even speedier cook time you can slice the salsa ingredients into veggie sticks instead of dicing them.*

## FROM YOUR BOX

DICED CHICKEN THIGHS 	300g
TANDOORI PASTE	1 sachet
YELLOW CAPSICUM	1/2 *
AVOCADO	1
LEBANESE CUCUMBER	1
MINT	1 bunch
BABY COS LETTUCE	1
CHAPATIS	6-pack
TZATZIKI	1 tub
 PANEER CHEESE	1 packet
 CAULIFLOWER	1/2

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar


## KEY UTENSILS

oven dish

## NOTES

Use 1/2 the sachet of tandoori paste or combine with 1-2 tbsp yoghurt for a milder flavour if preferred!

**No gluten option - chapatis are replaced with gluten-free flatbreads.**


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



### 1. COOK THE CHICKEN

Set oven to 200°C.

Toss the chicken with tandoori paste, **oil** and **salt** in a lined oven dish (see notes). Bake for 15 minutes until cooked through.

 **VEG OPTION - Dice paneer and cut cauliflower into florets. Toss with tandoori paste, oil, salt and pepper. Bake in lined oven dish as above.**



### 2. MAKE THE SALSA

Dice capsicum, avocado and cucumber. Slice mint leaves. Toss together with **1/2 tbsp vinegar** and **1/2 tbsp olive oil**. Separate, tear and rinse lettuce leaves. Set aside.




### 3. WARM THE CHAPATIS

Warm the chapatis in the oven for 3 minutes.



### 4. FINISH AND SERVE

Arrange the chicken, chapatis, salsa and lettuce on a serving platter with tzatziki.

 **VEG OPTION - Arrange the paneer cheese bake, chapatis, salsa and lettuce on a serving platter with tzatziki.**

**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**

