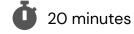


# Glazed Chicken Share Platter

# 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**

CORN COBS	2
DICED CHICKEN BREAST	600g
LIME	1
COLESLAW	1 bag (400g)
NATURAL YOGHURT	1/2 tub (100g) *
TOMATO CHUTNEY	1/2 jar *
LEBANESE FLATBREAD	1 packet
MIXED BEANS	400g
CAPSICUM STRIPS	1 tub (100g)
SHREDDED CHEESE	1 packet (200g)

<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, large 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 COBS

Set oven to 180°C.

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



#### 4. ADD THE CHUTNEY

Add chutney to chicken along with 1 tbsp water. 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.



### 2. COOK THE CHICKEN

Heat a frypan with oil over medium-high heat. Add diced chicken to cook. Season with 1 1/2 tsp smoked paprika, salt and pepper. Cook for 4-5 minutes, see step 4.

\*\* VEG OPTION - Warm drained beans in a frypan with capsicum strips and 1/2 jar chutney. Season with 1-2 tsp smoked paprika, salt and pepper.



# 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.



#### 3. MAKE THE COLESLAW

Zest 1/2 lime and cut into wedges.

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



## 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



