



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Lebanese flatbreads


These delicious flatbreads are baked fresh without preservatives. Store them in the fridge or freezer to ensure they keep fresh (they defrost very quickly).



1 **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.





 20 minutes

 4 servings

 Chicken

1 March 2021

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)

*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 medium-high 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 **0481 072 599** or send an email to hello@dinnertwist.com.au

