



**READY TO COOK**  
BY HARRIS FARM

## CHICKEN KEBABS WITH TZATZIKI AND ZAATAR FLAT BREADS



PREP  
**5 min**



COOK  
**10 min**



SERVES  
**4**

### INGREDIENTS:

- > 750g Chicken Kebabs
- > 4 Zaatar flat Bread 400g
- > 200g Green Tahini Dip
- > ½ Cup Pickled Cabbage
- > 200g Tzatziki
- > 1 Lemon
- > 1 Punnet 50g sprout mix salad

## METHOD - GET COOKING!



**1** Preheat the BBQ to high heat.

**2** Once hot, place the chicken kebabs in the BBQ and cook them for approx. 8-10mins turning them every 2 mins until golden brown and fully cooked.

**3** Warm up the Zaatar flat breads in the BBQ for approx. 30secs on each side.

**4** Remove the bread from the BBQ and spread some of the green tahini dip, place couple of kebabs on top, add some pickled cabbage and drizzle with Tzatziki. Squeeze with a touch of lemon juice and top with salad sprouts. Repeat with the rest.

### CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



### FEEDBACK OR QUESTIONS?

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