

CHICKEN KEBABS WITH TZATZIKI AND ZAATAR FLAT BREADS

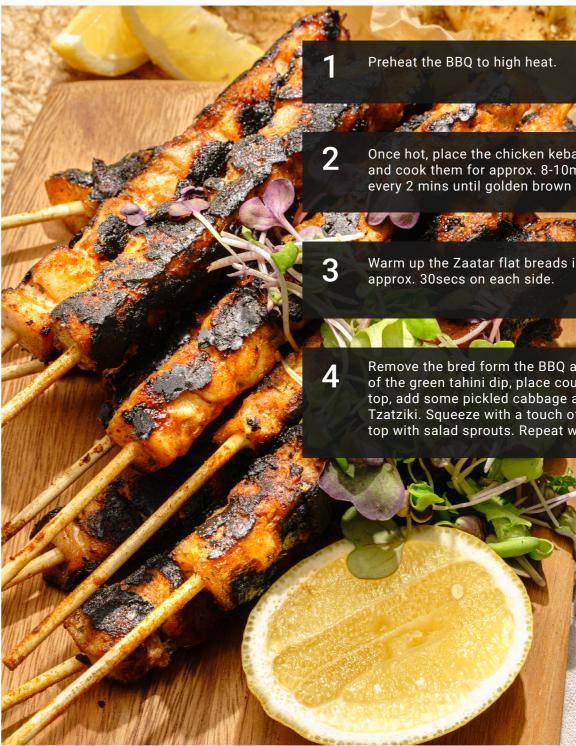




INGREDIENTS:

- > 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!



CHEF'S TIPS FOR COOKING AND LEFTOVER ... • There won't be any leftovers this time!

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.

Warm up the Zaatar flat breads in the BBQ for

Remove the bred form 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.



FEEDBACK OR QUESTIONS?

Shoot us an email at: online@harrisfarm.com.au