



READY TO COOK
BY HARRIS FARM

HONEY PEPPER CHICKEN SKEWERS WITH CHICKPEA SALAD & GARLIC YOGHURT DRESSING



PREP
15 min



COOK
30 min



SERVES
4

INGREDIENTS:

- > 400g Chickpeas
- > 1 Red Onion
- > 750g Honey Pepper Chicken Skewers
- > 2 Red Bull Horn Chillies
- > ½ Bunch Coriander
- > 250g Yoghurt
- > 400g Zaatar Flat Bread
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > 1 Garlic Clove
- > Salt and Pepper

METHOD – GET COOKING!



1

Preheat oven to 220°C.

Cut the red onion into 1cm thick wedges, drain the chickpeas, and place on a lined baking tray. Drizzle with olive oil, season with salt and pepper. Toss well.

Place the chicken on top of the chickpeas, cook in the oven for 25 minutes until golden brown and fully cooked.

2

Meanwhile, **wash and finely chop the coriander and garlic.**

Using a mixing bowl, add the yoghurt, coriander and the juice of ½ a lemon. Season with salt and pepper. Mix well and set aside.

Cut the chillies in half lengthwise and remove the seeds. Cook on a hot grill or frying pan for 5 minutes on each side until soft and charred. Turn off heat and set aside.

3

Place the pita bread into the oven and warm up for 5 minutes. Remove the chicken from the oven.

Serve honey pepper chicken skewers with warm pita bread, chickpea salad and bull horn chillies. Drizzled with garlic yoghurt dressing.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- You can use a micro plane to slice the garlic.
- Use leftover yoghurt to pour any type of Indian curry or simply use it with granola on the next breakfast.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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