



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
**DAVE'S RECIPE BOX**

# HONEY & PEPPER CHICKEN KEBABS WITH CHICKPEA, TOMATO AND FETA SALAD



PREP  
**10 min**



COOK  
**20 min**



SERVES  
**4**

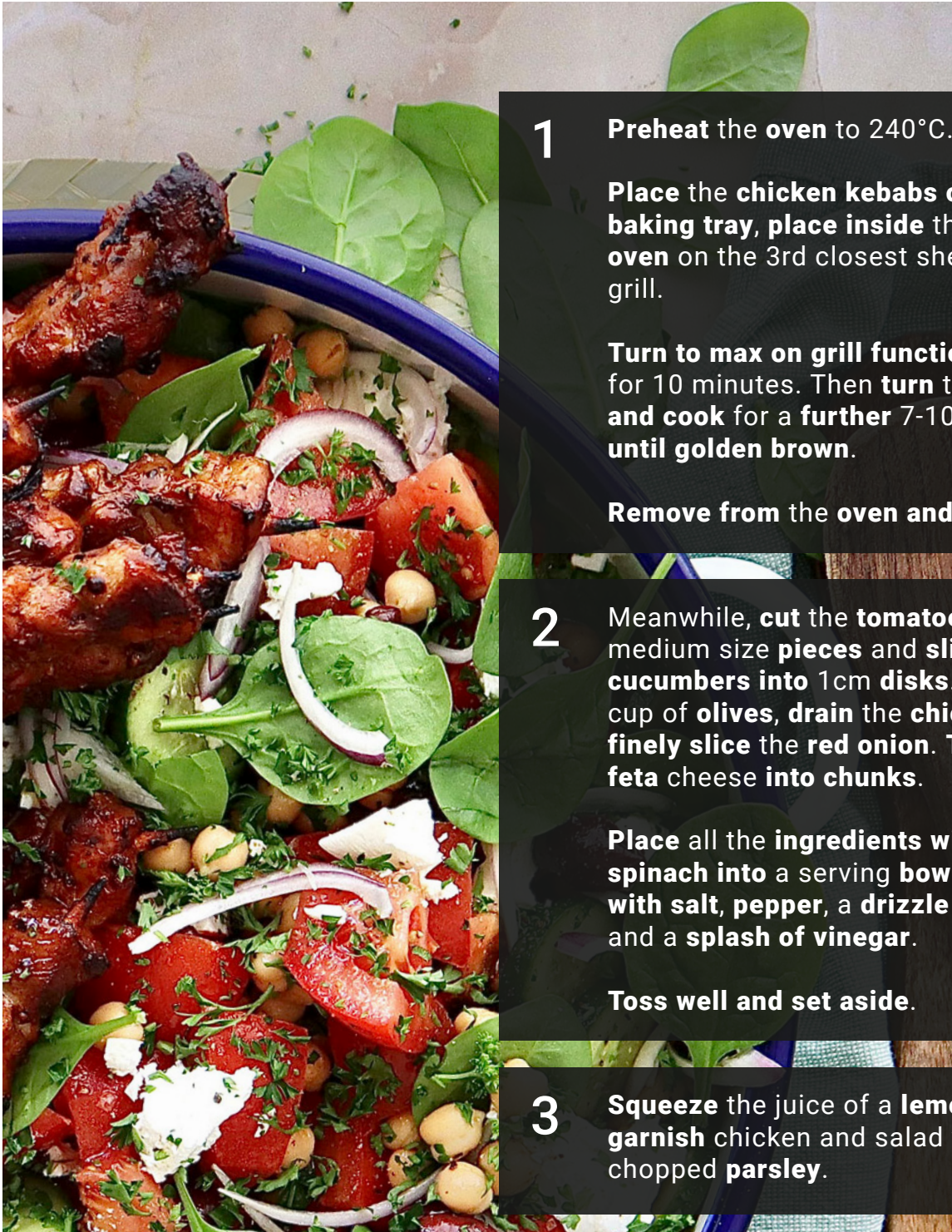
## INGREDIENTS:

- > 750g Honey Pepper Chicken Kebabs
- > 5 Truss Tomatoes
- > 2 Lebanese Cucumbers
- > ½ Cup Kalamata Olives
- > 400g Chickpeas
- > 200g Danish Feta
- > 120g Baby Spinach
- > ¼ Red Onion
- > 1 Lemon
- > ¼ Curly Parsley Bunch

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > Red Wine or Balsamic Vinegar

# METHOD – GET COOKING!



**1** Preheat the oven to 240°C.

Place the **chicken kebabs** on a lined **baking tray**, place **inside** the preheated **oven** on the 3rd closest shelf to the grill.

Turn to **max on grill function** and **cook** for 10 minutes. Then **turn** the **kebabs** and **cook** for a **further** 7-10 minutes **until golden brown**.

**Remove from the oven and set aside.**

**2** Meanwhile, **cut** the **tomatoes** into medium size **pieces** and **slice** the **cucumbers** into 1cm **disks**. **Drain** ½ a cup of **olives**, **drain** the **chickpeas** and **finely slice** the **red onion**. **Tear** the **feta** cheese into **chunks**.

Place all the **ingredients** with the **baby spinach** into a **serving bowl**. **Season** with **salt**, **pepper**, a **drizzle** of **olive oil** and a **splash** of **vinegar**.

**Toss well and set aside.**

**3** **Squeeze** the juice of a **lemon** and **garnish** chicken and salad with freshly chopped **parsley**.

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

- Use leftovers olives on a Middle Eastern salad or in a pasta or pizza dish.
- Turning the oven to grill function will help the chicken to get a better colour and texture.
- The closest shelf to the element will give you a greater heat so be careful not to burn skewers, the 3rd shelf closest to the element is the recommended.

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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