

Product Spotlight: Skordalia


Skordalia is a tasty Greek sauce made from garlic paste, lemon juice and olive oil. It's delicious served with roast potatoes and on toast!


If you find the flavour a little punchy, you can mix it with yoghurt or mayonnaise.




BBQ Chicken Kofta Kebabs

Bring everyone outside and cook this share platter on the BBQ! Chicken koftas spiced with a fragrant spice mix, capsicum and onion, served with barbecued veggies, luscious skordalia, salsa and Lebanese flatbread.

 30 minutes

 4 servings

 Chicken

Speed it up!

To speed up this dish, skip blending the capsicum and onion to add to the koftas. Mix mince with spice mix and skordalia and add vegetables to BBQ.

FROM YOUR BOX

RED ONION	1
RED CAPSICUM	1
GARLIC CLOVES	2
CHICKEN MINCE	600g
KOFTA SPICE MIX	1 packet
SKORDALIA	1 tub
LEBANESE CUCUMBERS	2
TOMATOES	2
LEBANESE FLATBREAD	5-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried chilli flakes (see notes)

KEY UTENSILS

BBQ (or griddle pan), stick mixer or small blender

NOTES

Use chilli flakes to taste. Omit them if you prefer a milder dish.

Use 2 spoons to get the kofta mix onto BBQ. One spoon to scoop the mixture, the second spoon to push the mixture onto the BBQ.

If desired, add 1 tbsp water to skordalia to loosen.

Kofta spice mix: sumac, smoked paprika, ground cumin, ground coriander.

No gluten option - Lebanese flatbread is replaced with GF flatbread. Slice and coat both sides with oil. Toast in oven until crunchy.



1. PREPARE THE KOFTAS

Wedge red onion and slice capsicum. Add 1/4 of each (reserve remaining for step 3) to small blender along with garlic cloves. Blend to a smooth consistency. Add to a bowl along with chicken mince, spice mix, 1 tbsp skordalia, **1 tsp chilli flakes, salt and pepper**. Mix to combine.



2. BBQ THE KOFTAS

Heat BBQ over medium-high heat with **oil**. Add tablespoonfuls of koftas mix (see notes) onto BBQ and cook for 6-8 minutes, turning, until browned on all over and cooked through.



3. BBQ THE VEGETABLES

Coat reserved vegetables in **oil, salt and pepper**. Move koftas to one side of BBQ. Add vegetables and cook, turning, until charred and tender.



4. PREPARE FRESH ELEMENTS

Dice cucumbers and tomatoes. Add to a bowl and toss to combine. Set aside with skordalia (see notes).



5. WARM THE FLATBREAD

Halve flatbread. Add to BBQ to warm. The flatbread can also be warmed in the oven or in a dry frypan.



6. FINISH AND SERVE

Take all elements tableside for everyone to build their own wraps.

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**

