



### 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**

