



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Lebanese flatbreads

These delicious flatbreads are baked fresh without preservatives. Store them in the fridge or freezer to ensure they keep fresh (they defrost very quickly).



## 1 **Glazed Chicken Share Platter** with Coleslaw

Diced chicken breast, pan-fried and glazed with tomato chutney, served with rustic Lebanese flatbreads, lime coleslaw and charred corn cobs.

 20 minutes




 2 servings

 Chicken

1 March 2021



## FROM YOUR BOX

CORN COB	1
DICED CHICKEN BREAST 	300g
LIME	1
COLESLAW	1 bag (200g)
NATURAL YOGHURT	1/4 cup *
TOMATO CHUTNEY	1/2 jar *
LEBANESE FLATBREAD	1 packet
 MIXED BEANS	400g
 SHREDDED CHEESE	1 packet (200g)

\*Ingredient also used in another recipe

## FROM YOUR PANTRY


olive oil + oil for cooking, salt, pepper, smoked paprika

## KEY UTENSILS

grill pan or barbecue, frypan

## NOTES

No gluten option - flatbread is replaced with GF flatbreads.

 **VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.**



### 1. CHAR THE CORN COB


Set oven to 180°C.

Heat a grill pan or barbecue over medium-high heat. Remove husks and silks from corn cob and rub with **oil**. Grill until charred all around, roughly 8-10 minutes.



### 2. COOK THE CHICKEN

Heat a frypan with **oil** over medium-high heat. Add diced chicken to cook. Season with **1 tsp smoked paprika, salt and pepper**. Cook for 4-5 minutes, see step 4.

 **VEG OPTION - Warm drained beans in a frypan with 1/2 jar chutney. Season with 1 tsp smoked paprika, salt & pepper.**



### 3. MAKE THE COLESLAW


Zest 1/2 lime and cut into wedges.

Toss coleslaw with lime zest, 1/4 cup yoghurt, 1/2 **tbps olive oil, salt and pepper**. Use your hands to combine well. Set aside.



### 4. ADD THE CHUTNEY

Add chutney to chicken and continue to cook for further 2-3 minutes or until cooked through.

 **VEG OPTION - Rub flatbreads with oil. Arrange bean mix and cheese on one side of each flatbread. Fold over and cook in dry frypan for 2-3 minutes each side or until cheese has melted.**



### 5. WARM THE BREADS


Wrap the flatbreads in baking paper or a clean tea towel. Warm in the oven for 3-5 minutes.

 **VEG OPTION - Skip this step.**



### 6. FINISH AND SERVE

Serve chicken with coleslaw, corn, flatbreads and lime wedges to share at the table.

 **VEG OPTION - Serve bean quesadillas with coleslaw, corn cobs and lime wedges.**

**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](mailto:hello@dinnertwist.com.au)

