



Chicken Shish Kebab Souvlaki

Smokey spiced chicken shish kebab to be served in fresh pita bread layered with fresh salad and tangy garlic tzatziki sauce

Cooking Instructions Marinated Chicken Shish Kebab:

1. Remove from packaging
2. Preheat Grill or Frypan and add a dash of olive oil
3. Cook on a medium heat for 2 minutes each side or until cooked through

Cooking Instructions Pita Bread:

1. To toast on the grill/frypan, remove from packaging
 2. Preheat grill/frypan and lightly oil on a medium heat
 3. Toast each side for 2-3 minutes, just enough to heat through and lightly toast
1. To toast in oven, remove from packaging and place on oven rack
 2. Toast through for 2-5 minutes, just enough to heat through and lightly toast

Preparation Instructions Souvlaki:

1. Lay Pita Bread on plate or flat surface
2. Top Pita Bread with cos lettuce, cherry tomato, cucumber and haloumi salad mix
3. Remove cooked chicken capsicum and Spanish onion from skewer
4. Place cooked chicken, capsicum and Spanish onion atop the salad mix
5. Finish off your Souvlaki by adding the Garlic Tzatziki Sauce atop the chicken.....layer upon, layer, upon layer!

Ingredients:

Marinated Chicken Shish Kebab – Gluten Free

Chicken, Turmeric, Cumin, Smoked Paprika

Capsicum and Spanish Onion

Pita Bread

Salad Mix – Gluten Free

Cos Lettuce, Cherry Tomato, Cucumber, Haloumi

Garlic Tzatziki Sauce – Gluten Free

Natural Yoghurt, Garlic, Lemon Juice, Cucumber