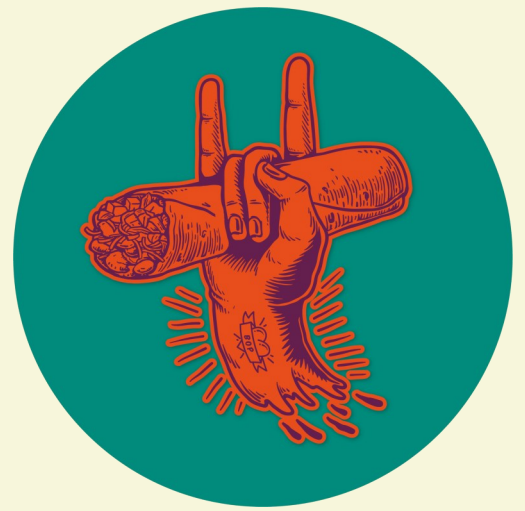


CHICKEN SHISH FLATBREAD

W/ DILL YOGHURT

Try this delicious BBQ recipe from our Digbeth neighbors and friends at BOP...



Flatbread

350 g self-raising flour , plus extra for dusting

1 teaspoon baking powder

350 g natural yoghurt

Chicken Shish

Chicken breast

1/2 tsp Paprika

1/2 flaky salt

1/2 pepper

1/2 cumin

1/2 coriander

1 Garlic clove minced



Dill Yoghurt

Full fat yoghurt

Handful of dill

1 garlic clove

tbsp. lemon juice

Garnish

Lettuce

Tomato

Cucumber

BIG
BRUMMIE

Steps

1. Butterfly and dice (mouth bite cubes) the chicken breast.
2. Marinade chicken breast in spices and minced garlic. Rub over oil and leave to marinade in fridge.
3. While chicken marinades get onto making your flatbread.
4. Add all the flatbread ingredients to a mixing bowl and mix together with a spoon, then use clean hands to pat and bring everything together.
5. Dust a clean work surface with flour, then tip out the dough.
6. Knead for a minute or so to bring it all together (this isn't a traditional bread recipe, so you don't need to knead it for long – just enough time to bring everything together).
7. Put the dough into a floured-dusted bowl and cover with a plate, then leave aside.
8. Dust a clean work surface and rolling pin with flour, then divide the dough in half, then divide each half into 6 equal-sized pieces (roughly the size of a golf ball).
9. With your hands, pat and flatten the dough, then use a rolling pin to roll each piece into 12cm rounds, roughly 2mm to 3mm thick.
10. Use a knife to cut 6 lines into the centre of each round, leaving about 3cm at each end.
11. Place the griddle pan on a high heat or use BBQ, then once hot, cook each one for 1 to 2 minutes on each side, or until bar-marked and puffed up, turning with tongs.
12. Place yoghurt into a bowl with lemon juice, garlic and salt. Finely chop dill and add to the mixture. Cool in fridge.
13. Get chicken out fridge and grill on the BBQ Chicken is cooked once it isn't pink inside- around 8 mins!
14. To serve, grab your flat bread, pile on your salad, pop your chicken on top and finish with your zesty Dill yoghurt!!