

Chicken Curry Kebabs with Yoghurt Flatbreads

Serves: 4

Prep: 25 mins

Cook: 20 mins

Chicken Skewers

- 800g chicken breast/boneless thighs
- 70g Natural Yoghurt
- 20ml lemon juice
- 2 tsp finely grated ginger
- 2 tsp finely grated garlic
- 2 tsp ground coriander
- 1 tsp ground chilli powder
- 1 tsp ground cumin
- 1 tsp salt & pepper
- 1 tsp ground turmeric

Flatbreads (makes 6 medium or 4 large)

- 200g plain flour
- 250g Natural Yoghurt
- 2 tsp baking powder
- ¼ tsp salt

Pickled Onions

- 30ml apple cider vinegar
- 1 tbsp caster sugar
- ½ tsp salt
- 100ml water
- ½ red onion, thinly sliced

Coleslaw

- 120g white cabbage, sliced
- 2 medium carrots, peeled & grated
- ½ red onion, sliced
- 150g Mayo
- 1 tsp cider vinegar
- 1 tsp dijon mustard
- 2 tbsp chopped chives
- Salt & pepper

Method

- To make the pickled onions, add sliced onions to a small bowl. Put the vinegar, salt, water and sugar into a saucepan. Bring to a boil and pour over the sliced onions. Cover and set aside for 1 hour.
- To make the slaw, add all the ingredients into a bowl and mix well. Keep cold until needed.

- For the chicken curry skewers, dice the chicken into bite-sized pieces.
- Place your diced chicken into a bowl with all the remaining ingredients.
- Mix well and chill for a minimum of 3 hours, preferably overnight.
Remembering the natural yoghurt will help tenderise the meat.
- If you don't have all the spices, use a shop-bought curry powder blend instead.
- For the flatbreads, into a mixing bowl, add the Glenilen Natural Yoghurt, flour, baking powder and salt.
- Mix well to form a soft dough.
- Divide this into 4 or 6 balls & roll to a thickness of ½ cm on a floured work surface.
- Place your pan over medium/high heat and add a small drop of oil.
- Carefully cook the flatbread for about 40-60 seconds on each side.
- Place the cooked flatbreads into an oven dish and pop them into the oven to heat up for a few minutes before serving.
- Soak your wooden skewers in water for 5 minutes before adding the chicken; this will stop them from burning in the oven.
- Preheat your oven to 180C/160C fan.
- Skewer the chicken meat onto four skewers and place on a baking tray.
- Cook in the preheated oven for 20-25 minutes until charred on the outside but fully cooked.
- Serve the kebabs warm with your flatbreads, salad and a drizzle of natural yoghurt.