

Turkish Style Chicken Kebab with Fattoush Salad



aroma
KITCHEN

INGREDIENTS

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|---------------------------------|------------------------|
| 2 chicken breasts | Ground cumin |
| 1 pkt Colman's Doner Mix | Ground cinnamon |
| 500 ml natural Greek yogurt | Garlic powder |
| 2 lemon | Fresh mint leaves |
| 2 spoons ketchup | Fresh parsley |
| 2 Tomatoes | Sumac |
| 1 cucumber | Pitta bread |
| 1 small red onion | Extra virgin olive oil |
| 1 romaine lettuce | Red wine vinegar |



METHOD

- 1 Marinade the breast. Slice the chicken breast into 1 cm thick slices, try to keep the shape together.
- 2 Whisk together the Doner mix, lemon juice, ketchup and half of the yogurt.
- 3 Push the chicken meat into a skewer, spread the meat slightly. Brush the chicken meat with the spice mix and allow marination for minimum of 2 hours.
- 4 Grill on moderate heat until chicken is cooked through.
- 5 Mix the remaining yogurt with chopped mint and parsley, ground cumin, cinnamon and garlic powder.
- 6 Chop and mix the salad ingredients and mix together with mint leaves and parsley.
- 7 Dress with olive oil and vinegar, squeeze in the lemon juice. Sprinkle with the sumac.
- 8 Serve the grilled chicken on pita breads, dressed with the yogurt sauce and Fattoush salad over grilled pitas.