



Great School Food you can enjoy at home

Recipe

Greek on the Street



Ingredients

Greek herb mix

1 tbsp Dried Oregano,
Paprika and Dried Thyme
1 tsp Ground Cumin, Garlic
Powder and salt
½ tsp Black Pepper
¼ tsp Chilli Powder
5ml Lemon Juice

250g Diced Chicken (Raw)
5 Folded Flat Breads
100g mix salad leafs
25g Chilli Sauce (Optional)
Makes 5 portions

Method

- 1) Coat the chicken in the Greek herb mix and lemon juice. Place in the fridge for about 30 minutes.
- 2) Cook in the oven at 180°C/gas mark 5 for 30 minutes.
- 3) Remove chicken from oven and rest it for 5 minutes.
- 4) Fill each flat breads with the salad leaves and top with the chicken, drizzle over with the chilli sauce and serve whilst still warm.

Allergens

Contains: Gluten, May contain, Soya, Milk

My Notes

Try a vegan version by replacing the chicken with roast vegetables.

