Chicken Kebab Wrap

Source

Yields	4 servings

Ingredients

Kebap:

- 4 deboned chicken thighs, 1 boned thigh = 200 g
- 1 capsicums

Spices mix:

- 4 tbsp unflavored yoghurt
- 1 tsp paprika
- 1 tsp oregano
- 0.5 tsp black pepper
- 0.5 tsp MSG
- 1 tsp Salt
- 1 tsp (optionally) thyme

Wrap:

- 4 wraps
- 1 tbsp white sauce, optionally
- 2 pickled cucumber, sliced
- 2 tomatoes, sliced

White sauce:

- 4 tbsp unflavored yoghurt
- 2 tbsp mayonnaise
- 2 clove pressed garlic
- 2 tbsp dill
- 1 tsp salt

Instructions

1. Mix chicken and spices mix in a baking dish.
2. Roast at 220 C for about 30 min.

3. While it's roasting, mix the white sauce, prepare other wrap ingredients.
4. Take out the chicken. Store any chicken stock for later. Slice the chicken thinly, spread it on a baking sheet. Add sliced capsicums, shove it in the oven to roast for around another 10 minutes until browned.
5. Spread the white sauce onto a wrap, compose all ingredients, and wrap it.

Revision #3
Created 2023-06-22 06:36:42 UTC by Žygimantas
Updated 2024-01-22 10:03:03 UTC by Žygimantas