

# Chicken Donner Kebabs

## Marinade

- 2-3 chicken thighs
- ½ - 1 tsp chilli powder
- ½ tsp pepper
- ½ tsp parika
- 1 tsp onion granules
- 1 clove garlic
- 2 tsp cumin
- 1 tsp coriander
- 250ml natural yogurt
- 2 tbsp. tomato puree
- 1 tbsp. lemon juice
- ½ tsp Tobasco (optional)

**1**

**2**



Grate/finely chop the garlic, Measure out all of the spices into a small bowl.

**3**



Measure our 250ml yogurt. Add 2 tbsp. tomato puree, 1 tbsp. lemon juice, the garlic and spices. Stir.

**4**



On a red board, slice the chicken into large chunks.

**5**



Place 4-5 pieces of chicken onto the each skewer.

**7**



Place skewers onto foil covered tray and cook for 25-30 mins at 200c

**8**



Slice the onion - remember to leave the root on!

**9**



Place salad down centre of wrap.

**11**



Once chicken is cooked, remove with tongs and place on wrap.

**12**



Roll up the wraps and tuck in both ends before slicing in half.