STRAWBERRY & RASPBERRY



## The Chilli Club Company

IT'S HOT

Our strawberry and raspberry is a flurry of flavour. This sweet and tangy combination is perfectly paired with kebabs, fish and cheese.

## Strawberry and Raspberry Chicken



## Shawarma



## Ingredients (serves 2):

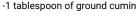


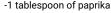
-6 chicken thighs (boneless and skinless)

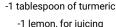




-6 tablespoons of natural yoghurt









-50g of pomegranate seeds

-Serve with a drizzle of The Chilli Club's Strawberry and Raspberry







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The Chilli Club Company

www.thechilliclubcompany.co.uk

Step 1 - Pre-heat BBQ to 200 degreees celsius Step 2 - In a bowl, mix together your chicken thighs, natural yoghurt, cumin, paprika, turmeric and lemon juice. Give everything a good mix and ensure all chicken thighs are covered.

Step 3 - Fold the chicken thighs back on each other and slide on to a long skewer (ideally one that can be rested on the BBQ, width ways).

Step 4 - Place the lid back on your BBQ and cook

for 45 - 60 minutes. Turning regularly. Check

your chicken is cooked all the way through with no pink bits before taking off the heat. **Step 5** - Slide the chicken thighs on to a plate

and start slicing. **Step 6** - Start to assemble your flatbread by adding your sliced chicken thighs and a good

sprinkle of pomegranate seeds. **Step 7** - Drizzle some of The Chilli Club's
Strawberry and Raspberry sauce and enjoy!