

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)

-2 medium flatbreads

-6 tablespoons of natural yoghurt

-1 tablespoon of ground cumin

-1 tablespoon of paprika

-1 tablespoon of turmeric

-1 lemon, for juicing

-50g of pomegranate seeds

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



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Step 1 - Pre-heat BBQ to 200 degrees 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!