

INGREDIENTS

🥄 2 SERVINGS

🕒 22 MIN

1 pack Garden Gourmet Sensational Chicken-Style Breast

1/2 a sliced cucumber

2 large tomatoes, sliced

1 red pepper, diced

1 red onion, sliced into wedges

2 cloves garlic, crushed

1 lemon

2tbsp vegan yogurt alternative (or low fat yogurt)

2 flatbreads

handful fresh thyme and oregano, chopped (or 2tsp dried)

1tsp olive oil

Whether its a glorious sunny day or raining outside these simple but super delicious skewers bring a ray of sunshine to your plate! If you don't have skewers, you can always use the marinade and cook our amazing Sensational Chicken-Style Breasts in the oven whole.

PREPARATION

1. Marinade the chicken-style breasts

Mix the yogurt, olive oil, a little lemon zest and a squeeze of the juice, crushed garlic, herbs and a good pinch of salt and pepper in a bowl. Cut the chicken-style breasts into chunks and add to the marinade.

2. Make the skewers

Thread pieces of the breasts onto wooden or metal skewers with chunks of pepper and onion. Griddle or grill the skewers for 10-12 minutes turning regularly until hot throughout and turning charred at the edges. Alternatively roast in the oven for 10-15 minutes until turning golden.

3. Serve up!

Toast the flatbreads under the grill for a few moments to warm through. Peel the cucumber into long ribbons and slice the tomatoes. Serve the skewers with the warm bread, tomatoes and cucumber.

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