

## INGREDIENTS

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

 2 SERVINGS

 22 MIN

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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