

A vegetarian version of this can be made using hallumi cheese instead of meat.

Get ready to cook: Tie back long hair, apron on, wash hands. Collect ingredients and equipment

### Ingredients

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

## Chicken Donner Kebabs

**1**



Add the diced chicken to the marinade and stir.

**2**



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

**3**



Measure out 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**



**6**



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**



Shred the lettuce and the cabbage.

**10**



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.

Check with an adult before using the cooker

Wash hands touching raw meat

Use oven gloves

Use bridge and claw grip