

## **Kebora Chicken Kebab**



### **Ingredients**

Flatbread

Donor Meat or Chicken breast

15g Taste of Goodness Garlic Sauce

15g Kebora Sauce

Handful of Lettuce

½ Onions

½ Cucumber

### **Method**

- Coat your chicken breast in pureety chicken tikka tandoor marinade glaze and then cook in the airfryer at 180 degrees for 20 minutes.
- Layer your flatbread with some taste of goodness garlic
- Chop your chicken and top the flatbread with shredded lettuce, onion and cucumber
- To finish top the kebab with Kebora sauce