

HI GOOD LOOKING
It's time to get
cooking



Chicken Breast w. BBQ Mayonnaise Piri Piri Sauce in Wraps

INGREDIENTS

X1 Chicken Breast cut into cubes

Piri Piri Sauce

1 Red Capsicum

5 Garlic Cloves

2 Red Chillis (without seeds)

1 Tablespoons of vinegar, paprika, salt

1 Cup olive oil

Mayonnaise

2 Eggs

Mustard

Olive Oil

Salad

2 Tomatoes

Mixed Salad Greens

Spring Onion

Mango

Lemon

2 Pack Pita Bread

METHOD

1. For Piri Piri sauce, add fresh ingredients in the blender and process for 2 minute, add the juice of $\frac{1}{2}$ a lemon and blend again.
2. Add the chicken pieces to the piri-piri sauce and evenly thread the chicken onto a skewer.
3. Heat the olive oil in a large griddle pan and cook the skewers for a few minutes on each side until char-grilled and cooked through well.
4. Serve the wraps open with the chicken placed alongside the salad. Serve with homemade mayonnaise.

