

Chicken shawarma flatbreads with yogurt

Ingredients

6 skinless and boneless chicken thigh fillets, fat trimmed

2 tbsp olive oil

2 tsp sumac

1 lemon, halved

2 garlic cloves, crushed or grated

3 thyme sprigs, leaves picked

½ tsp chilli flakes

200g Greek yogurt

handful mint, leaves chopped

4 flatbreads, warmed through

2 little gem lettuces, shredded

10cm piece cucumber, cut into cubes

2 tbsp pomegranate seeds

Method

1. Put the chicken in a freezer bag. Massage in the olive oil, 1 tsp sumac, juice of half a lemon, garlic, thyme and chilli flakes; season. Leave to marinate for 10 mins or chill overnight.
2. Preheat the grill to high. Put the chicken on a baking tray and grill for 10-12 mins, until the outside is lightly charred and the middle is cooked through with no pink showing. Remove from the grill and set aside.
3. Meanwhile, combine the yogurt, mint, remaining sumac and a squeeze of lemon juice in a bowl; season to taste. Set aside until needed.

To assemble:

1. spread each flatbread with a spoonful of the yogurt mixture, then top with lettuce and cucumber.
2. Slice the chicken into bite-size pieces and divide between the flatbreads.
3. Top with the pomegranate seeds, then roll up the flatbread and serve warm.