



Food For Thought Recipe and Allergen Card

Chicken Shawarma Wraps

100 Portions

Ingredient	Hannah Product Code	Quantity
Boneless Chicken Thighs		75
Fresh Coriander	C003026	200g
10 Inch Wraps	F001821	100
Yoghurt	C000311	3kg
Cucumber (chopped)	C003029	2
Garlic (finely chopped)	D008007	3
Lemon	C003037	3
Paprika	D001181	To taste
Cumin	D001121	To taste
Cinnamon	D001156	To taste
Nutmeg		To taste
Olive oil	D001010	300 ml

RECIPE METHOD – ALLERGENS

1. Mix spices with olive oil and chopped garlic season with salt and pepper.
2. Squeeze the lemons and add the juice to the spice mixture.
3. Coat the chicken evenly with the spice mixture so well coated. Place in fridge and leave for at least 1 hour (preferably overnight).
4. Cook the chicken in the oven until core temperature reaches 75C.
5. Chop chicken into around 6 pieces.
6. Add chicken to wrap with salad and yoghurt and cucumber dip.
7. Garnish with freshly chopped coriander.
8. Serve immediately.

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...