SMOKE & FLAME | BBQ CLASSIC

Charred chicken souvlaki flatbreads

Pile smoky, lemony chicken into warm pittas with cool yoghurt, cucumber and crisp red onion.

Chicken thighs stay juicy while the garlic and smoked paprika catch at the edges. Lemon and yoghurt cut through the char.

BBQ | Serves 4 | Prep 15 min | Cook 12–16 min

What you'll need

• 750 g boneless, skinless chicken thighs, cut into roughly 3 cm pieces

• 40 g Smoke & Flame Greek Souvlaki blend

• 1 tbsp olive oil

• 4 pittas

• 150 g plain Greek yoghurt

• ½ cucumber, thinly sliced

• ½ small red onion, thinly sliced

• 1 lemon, cut into wedges

The method

1. Toss the chicken with the blend and oil. Cover and refrigerate for 30 minutes to 2 hours.

2. Keep the yoghurt, salad and clean serving utensils separate from the raw chicken.

3. Heat the BBQ for medium-high direct cooking. Thread the chicken onto metal skewers, leaving a little space between pieces.

4. Grill over direct heat for about 12–16 minutes, turning every few minutes. Move to a cooler area if the outside is darkening too fast. Before serving, use a clean food thermometer to check the centre of the thickest pieces reaches 75°C for 30 seconds or 70°C for 2 minutes.

5. Warm the pittas. Fill with yoghurt, cucumber, red onion and the cooked chicken. Finish with a squeeze of lemon.

The cook's note

Use a clean food thermometer in the centre of the thickest pieces. Cook to at least 75°C for 30 seconds or 70°C for 2 minutes. Times are estimates. Use clean tongs and a clean plate for cooked chicken.

Recipe allergens

Milk (yoghurt) and wheat (pittas, if wheat-based). Check the blend and pitta labels for any additional declarations.

Safety reference: food.gov.uk/safety-hygiene/cooking-your-food