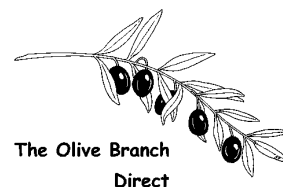


"The Olive Branch"

Quality Mediterranean Foods



RECIPE CARD

Chicken Satays with Harissa Yogurt (Jo Bryan, Peterborough)

To serve 8 people

Ingredients

Chicken

- 1 kg boneless and skinless chicken breasts
- 16 each soaked wooden skewers

Marinade

- 60 ml Organic Greek Extra Virgin Olive Oil
- 1/2 bunch Flat Leaf Parsley
- 2 each Peeled Cloves of Garlic
- To Taste Salt and Pepper

Harissa Yogurt

- 225 ml thick yogurt
- 2-3 tsps Olive Branch Harissa Paste
- ½ Lemon (juice only)

Instructions

- Cut chicken breast into 2oz uniform strips and skewer. Make Marinade in a blender add oil, parsley and garlic and season with salt and pepper. Pour marinade over skewered chicken and refrigerate for 1 day.
- To make sauce, strain yogurt in cheesecloth to thicken. Add harissa it to the yogurt.
- Remove Chicken skewers from marinade 20 minutes before grilling, season with salt and pepper, grill 2-3 minutes per side till done, garnish with harissa sauce

The Olive Branch

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