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YOUR MEAL KIT..

Murgh Malai Chicken Tikka Kebab Kit

Murgh Malai Chicken Tikka, Fresh Flatbreads, Pickled White Cabbage, Green Chilli Sauce, Garlic Sauce, Crispy Chickpeas, Herbs

COOKING INSTRUCTIONS

Soak skewers in water for 5 minutes.

Chicken: Add 4 pieces of chicken to each skewer.

Heat a griddle or frying pan to medium heat. Add the skewers for 3/4 mins on each side until nicely coloured then pop in a medium oven for a few mins till cooked through. Let them stand for a couple of minutes.

Bread: Warm for about 30 secs on each side in a dry frying pan

Build: Using the back of a spoon, spread the garlic sauce onto the bread, leaving about a 2 cm gap from the edge. Next zig zag the chilli sauce over the bread. Next the cabbage, then the herbs. Add the Chicken. Finish with crispy chickpeas.

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