

MIDDLE EASTERN WRAPS
RECIPE

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COOK TIME 15 mins
PREP TIME 15 mins
SERVES 6 x

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INGREDIENTS

- 2 chicken breasts
- 2 Tbsp honey
- 2 Tbsp yoghurt
- 2 Tbsp MasterFoods™ Moroccan Seasoning
- 1 Tbsp olive oil
- 6 small tortillas wraps
- 2 handfuls mixed leaves
- 1 handful of carrot sticks
- 6 Tsp of hummus

METHOD

1. Slice the chicken breasts, and marinate in the MasterFoods™ Moroccan Seasoning, yoghurt and honey.
2. Place the slices on a baking tray lined with greaseproof paper and drizzle with olive oil.
3. Bake at 170C for 15 minutes.
4. Serve the chicken on the tortillas wraps, with chopped fresh leaves, hummus, small carrot sticks, and mint. Perfect for using Christmas turkey and leftover salads.

Source URL: <https://www.masterfoods.co.nz/Recipes/middle-eastern-wraps>