

MIDDLE EASTERN WRAPS RECIPE

## MIDDLE EASTERN WRAPS



COOK TIME
15 mins
PREP TIME
15 mins
SERVES
6 x
MIDDLE EASTERN WRAPS
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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

## **RELATED PRODUCTS**



MASTERFOODS Seasoning Moroccan 160g Jar

See details

## **METHOD**

1. 1.

Slice the chicken breasts, and marinate in the MasterFoods™ Moroccan Seasoning, yoghurt and honey.

2. 2.

Place the slices on a baking tray lined with greaseproof paper and drizzle with olive oil.

3. 3.

Bake at 170C for 15 minutes.

4. 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