“Chicken oysters” Lebanese style

10 persons



Ingrediënten

- 10 “Chicken oysters”
- Juice of ½ lemon,
- Dash of groundnut oil
- 1 coffee spoon of ground coriander
- 1 coffee spoon of cumin and 1 coffee spoon of turmeric
- ¼ bunch fresh coriander
- 300 g sliced iceberg lettuce
- A few leaves of fresh mint
- 1 chilli
- 200 g yoghurt
- Pepper & salt
- 10 small wraps or flat breads: 250 g white flour, 150 ml water, 4 g salt, ½ coffee spoon of baking powder, ½ soup spoon sesame seeds

Bereiding

Make a marinade of the lemon juice, groundnut oil, coriander, cumin, turmeric, pepper and salt. Then mix the Chicken oysters with this marinade.

For the flat bread: mix flour, water, salt, and baking powder and the sesame seeds. Let the dough rise for 10 minutes in some plastic sheet.
Divide the dough into 10 pieces and roll it out into circular sheets. Bake these briefly on the BBQ on both sides for ± 30 seconds.

Bake the Chicken oysters on the BBQ, turning them occasionally.

Mix the yoghurt with the pepper and salt. Put a layer of yoghurt on the bread and place sliced iceberg lettuce on top. Slice the Chicken oyster and place it on the lettuce.

Finish with fresh coriander, fresh mint and chilli pepper. Serve.

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