

As seen  
on TV

SAINSBURY'S

Recipe for

Chicken  
Zorba



Sainsbury's.  
Everyone's favourite  
ingredient.

## Simply take ...

Juice of 2 limes

1 level teaspoon  
ground coriander

1 level teaspoon ground cumin

1/2 level teaspoon turmeric

pinch of salt

1 tablespoon freshly  
chopped mint

4 boneless, skinless  
chicken breasts

150g tub Greek style  
natural yogurt

170g tub houmous

2 tablespoons olive oil

4 white pitta breads

To Serve: mixed salad leaves,  
sliced tomatoes and  
yellow pepper

Preparation time: 15 minutes  
+ 30 minutes marinating

Cooking time: approximately  
10 minutes

Serves: 4

1. In a bowl blend together the lime juice, coriander, cumin, turmeric, salt and mint.
2. Cut the chicken into thin strips.
3. Add the chicken, mix well to coat chicken, cover and leave to marinate in the fridge for at least 30 minutes, stirring occasionally.
4. Mix together the yogurt and houmous, cover and chill until required.
5. Heat the oil in a large frying pan and cook the chicken for 8-10 minutes, stirring occasionally until golden.
6. Toast the pitta breads on each side under a preheated hot grill until golden brown or lightly brown in a toaster.
7. Cut the pitta breads in half crossways, open up and spread with a generous spoonful of the houmous and yogurt mixture.
8. Fill with the chicken mixture. Add salad leaves, tomato and yellow pepper slices. Serve immediately.



Delicious accompanied with  
a Greek salad.

There are lots of delicious alternative ingredients for this recipe:

- Use Greek Extra Virgin Olive Oil or any other olive oil from the Sainsbury's range.
- Use wholemeal pitta breads instead of white pitta breads.
- Use chicken or turkey stirfry instead of whole chicken breasts.

Wine recommendation:  Sainsbury's Chardonnay Delle Tre Venezie  
Vino da Tavola 75cl.

All products subject to availability. Some products available in larger Stores only.