

# TANDOORI CHICKEN WRAP

Serves: 4

## Ingredients

1/2 cup commercial tandoori paste  
2 cups Australian Natural Yogurt  
500g chicken tenderloins or breast, cut into strips  
8 small pita breads  
100g mixed lettuce leaves  
2 tomatoes, cut into wedges  
1 cucumber, thinly sliced  
1 cup grated Australian Cheese



## Method

1. Combine tandoori paste and yogurt and marinate chicken in half of the tandoori yogurt for 1 hour or overnight in refrigerator. Reserve the remaining yogurt for serving.
2. BBQ, grill or pan-fry chicken strips over medium heat until cooked through.
3. Serve chicken in pita breads topped with lettuce, tomato, cucumber and grated cheese. Dollop with extra tandoori yogurt and serve.

## Tips / Handy Hints

Handy Hints: " For outdoor entertaining combine the salad ingredients and cheese in a salad bowl and serve next to the BBQ with a plate of pita breads and a bowl of extra tandoori yogurt. "

Do not use the tandoori yogurt that has used to marinate the chicken for dolloping as it contains raw chicken juices.

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