

Spec Sheet

Souvlaki Chicken Wrap



Tender coated Chicken in a cool Tzatziki sauce with shredded lettuce tomatoes & onions and then sprinkled with Greek Feta cheese

Ingredients:

1. A 12inch soft tortilla wrap
2. Chicken Shish 5 Cubes cut in half
3. Crumbles Feta (A Tablespoon, just enough to flavour)
4. Tzatziki
5. Shredded Lettuce
6. Chopped tomato
7. Diced Onion
8. Fries served in Kettle
9. small ramekin of chosen sauce
- 10. or**
- 11. The Brenchley side Salad: served in small bowl**
12. A generous handful of mixed leaf salad?
13. 2 cherry tomatoes halved?
14. 3- 4 slices of red onion ?
15. 20ml ranch dressing ?

Method:

1. Cook the coated chicken Breast and cook in the Rational
2. If the customer has ordered chips then start cooking a portion of chips until they have turned golden brown and crispy. Once cooked, shake the chips to remove excess oil and tip into the hot hold. Finally, salt them with the salt shaker to season
3. Toast one wrap on the flame grill for 5-10 secs on either side?
4. Drizzle the Tzatziki to centre of filling to avoid wrap becoming soggy
 - Soften Wrap (5 to 10 seconds in microwave)
 - Now **assemble the wrap** by adding :
 - Place Bed of Shredded Lettuce, Chopped tomatoes & diced onion in wrap
 - Drizzle Tzatziki over the salad
 - Place 10 pieces of chicken on top of Salad
 - Drizzle Tzatziki over the Chicken
 - Sprinkle Feta over the chicken
 - Place more shredded lettuce, chopped tomato & diced onion on top of the chicken
 - Wrap tightly folding in the two ends (see picture) and cut in half

Serve on a Wooden board with paper napkin and a Kettle of Fries or small Bowl of Brenchley side salad and a small Ramekin of chosen Sauce