

Caramelised Balsamic Salad, Chicken & Haloumi Flatbreads

SERVING
4 people

COOK TIME
35 min



Ingredients

1½ cup self-raising flour
1 cup Greek yoghurt
500g chicken breast
1 tbsp olive oil
1 tsp dried oregano
1 tsp garlic, minced
200g haloumi, sliced
190g Simply Salads Caramelised Balsamic Salad Kit
250g cherry tomatoes, halved
½ small red onion, thinly sliced

Method

In a bowl combine the flour and yoghurt to form a dough. Knead for 5 minutes until smooth.

Divide the dough into 4 balls, then roll out to 2-4mm thick.

Heat a pan on high heat and spray with olive oil. Place one wrap on the pan and cook for 30-60 seconds until it starts to puff, then flip and cook for another 30-60 seconds. Repeat with remaining wraps and set aside.

Place the chicken in a bowl with olive oil, oregano and garlic. Toss to coat.

Heat a large frying pan over medium-high heat. Cook chicken for 5-7 minutes, turning occasionally, until golden and cooked through.

Remove from the pan and set aside.

Add the haloumi to the same pan and cook for 1-2 minutes each side until golden.

Toss the Caramelised Balsamic salad kit with its included dressing and dukkah mix.

8. Top each flatbread with salad, chicken, haloumi, tomatoes and red onion.