Grilled Paprika Chicken Flatbreads

2 filled flatbreads · Active 20 min · Total 55 min

Skills: Intermediate

Ingredients

- 12 oz boneless skinless chicken thigh, cut into 1-inch pieces (340 g)
- 1 tablespoon olive oil (15 ml)
- 1 tablespoon lemon juice (15 ml)
- 1 teaspoon sweet paprika
- 1/2 teaspoon ground cumin
- 1/4 teaspoon fine salt
- 1/3 cup plain Greek yogurt (80 g)
- 1 small garlic clove, crushed
- 1 tablespoon chopped mint (3 g)
- 1/2 cucumber, thinly sliced (150 g)
- 2 large flatbreads (about 160 g)

Set out

Outdoor grill, Metal skewers or grill basket, Instant-read thermometer, 2 mixing bowls

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Mix oil, lemon, paprika, cumin and salt with chicken. Cover and refrigerate for 20 minutes. Separately mix yogurt, garlic and mint; refrigerate.

2. Prepare the outdoor grill for medium-high direct heat according to its instructions. Thread chicken loosely on skewers or place in a grill basket.

3. Grill for 10–12 minutes, turning several times, until the largest pieces reach 165°F/74°C. Transfer to a clean plate.

4. Warm flatbreads briefly on the grill. Remove chicken from skewers and serve inside flatbreads with yogurt sauce and cucumber.

Pack clean tongs twice

Use one utensil for raw chicken and a clean one for serving, or wash thoroughly between tasks. Set out both before lighting the grill.

A useful detail

The total includes the short marinade; allow extra setup time if your particular grill takes longer to heat.

Keep it well

Refrigerate leftovers within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Keep chicken, sauce and bread separate. Reheat chicken to 165°F/74°C. Keep raw chicken refrigerated until grilling.