



*Relish*  
THE BAROSSA

## *Skewered BBQ Hops*

MARINATED CHICKEN

### *Ingredients*

800gms Free Range Chicken Thigh Fillets  
200mls Hops BBQ Marinade  
4 pieces flatbread  
1 Cos Lettuce, shredded  
1 Red Onion, sliced  
2 Tomatoes, roughly diced  
1 cucumber, roughly diced  
2 Avocados, sliced  
1/2 cup Coriander Leaves  
1/3 cup Mint Leaves  
200mls Natural Yoghurt  
1 Lime

### *Method*

Cut the chicken thigh fillets into large diced pieces, and evenly divide between 8 metal skewers. Place onto a tray and pour over the hops marinade, set aside for 1/2 hour.

Pre-heat a griddle pan or BBQ char grill to high heat.

Grill the flatbread on each side for 30sec then place onto a serving place or large platter.

Place the chicken skewers onto the pre-heated griddle pan and cook for 5min on each side and paste with marinade.

Meanwhile, evenly divide and place lettuce, onion, tomatoes, cucumber & avocado onto flatbread.

When the skewers are finished cooking, place 2 on top of each flatbread, spoon over the yoghurt and sprinkle over the coriander & mint.

Squeeze with fresh lime and serve with lager or chilled Riesling.

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SERVES 4