

Grilled Chicken Pitta

Ingredients

- 6 Chicken breast inner fillets
(or 2 small chicken breasts, sliced into 3 strips each)
- Nando's Medium PERi-PERi Sauce (or whichever spice you prefer), 125ml bottle
- 2 Pitta breads
- 1 Block halloumi
- 6 semi-dried tomatoes, sliced in half
- PERi-Slaw (see next recipe)
- 1 Avocado, sliced (optional)



Method

1. Put the chicken in a bowl and rub all over with the sauce
2. Cover the bowl with clingfilm and put in the fridge for at least 1 hour, preferably overnight
3. Heat up a lightly oiled grill pan on the stove (or your BBQ!)
4. Grill the fillets for 3-4mins, then turn over to cook on the other side
5. Ensure fillets are cooked with no pink remaining throughout
6. Remove from the pan and place the chicken in a bowl
7. Pour your chosen Nando's sauce over the chicken and mix to coat and keep warm

Rainbow Slaw

Ingredients

1/4 White cabbage
1/4 Red cabbage
1 Spring onion, finely sliced
2 Radishes, sliced (width of a £1 coin)
Small handful fresh coriander or parsley
Juice of 1/2 lemon
Greek yoghurt, 1 heaped tbsp
Generous squeeze of Nando's PERinaise
Pinch of salt
Ground black pepper

Halloumi

Method

1. Slice the halloumi widthways into slices just under 1cm thick
2. When the chicken is ready, heat a non-stick frying pan with a drop of olive oil on medium heat
3. When the oil is hot, add 4 slices of halloumi and cook for 1-2min until golden brown
4. Turn halloumi over and cook for 30 secs Take the pan off the heat
5. Leave the halloumi in the pan to keep warm while you assemble

Method

1. Remove the cores from the cabbages slice very thinly (no more than 5mm)
2. Add the sliced radishes and spring onion
3. Roughly chop the coriander or parsley
4. Mix all the veg and herbs together in a bowl
5. Add the yoghurt, PERinaise and lemon juice and mix through.
6. Season to taste with salt and pepper

