

Chicken Zorba

Ingredients

4 chicken breasts

2 tablespoons of olive oil

150g Humous

150g Greek yoghurt

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Marinade

Juice of 2 limes

1 level teaspoon ground coriander

½ level teaspoon ground cumin

½ level teaspoon tumeric

1 tablespoon chopped mint (fresh preferred)

Pinch of salt

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Method

Mix the lime juice, coriander, cumin, tumeric, salt and mint together in a bowl.

Cut the chicken into thin strips and cover in the mixture. Cover the bowl with cling film and leave to marinade. Stir occasionally.

Mix the yoghurt and humous together in equal measures and chill until required. Typically I use a heaped desert spoon of each per person.

Heat the oil in a large frying pan and cook the chicken for 8-10 minutes, stirring regularly, until golden.

Serve the chicken either with rice and humous and yogurt dip as I did OR in hot pitta bread lined with the humous and filled with salad and chicken piece