



# Chicken Tikka kebab with buttered naan, nigella seeds and a coriander and pickled red onion relish

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## INGREDIENTS

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- 500g Ethical Butcher diced soy free chicken
- 1 portion of Pestle Tikka paste
- 1 tbsp thick yogurt
- 1 tsp tomato puree
- 1 thinly sliced red onion
- ½ tsp salt
- ½ tsp sugar
- 1 tbsp lemon juice
- 4 Delivita dough balls
- 1 tbsp ghee or melted butter
- ½ nigella seeds
- 4 heaped tsp coriander chutney

## METHOD

Mix paste, yogurt and tomato puree with the chicken

Thread the chicken onto 4 metal skewers and marinade for a minimum of 4 hours but ideally overnight.

Mix the salt, sugar and lemon juice to sliced onions and place in the fridge until you need them.

Bring the chicken skewers to room temperature. Heat the pizza oven to very hot meaning above 300°C

Place the skewers onto a heated metal tray and cook for 6 -8 minutes turning the tray and the skewers once or twice in the cooking process to ensure they are nicely charred and evenly cooked.

Keep warm whilst you cook your naans.

Prepare the dough and then gently knead nigella seeds onto each dough ball and then brush with the ghee.

Ensure the oven is hot enough 300°C+ then cook your dough for 60 -90 seconds turning every 30 seconds.

To assemble, take a naan, place meat from one skewer across bread, top with pickled pink onions and a drizzle of coriander chutney .

Wrap up into a roll and enjoy.

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the ethical butcher