

## **Grilled Chemoula Chicken with and grilled sweet potato rosti, eggplant and Tzatziki dressing**

Recipe by Chef Dale Sniffen

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### **Pre prep list**

50gm lightly toasted **Moroccan of curry blend**

4 - Chicken breast thinly sliced

¼ cup chopped parsley

¼ cup chopped coriander leaves

¼ cup chopped mint leaves

4 tbsp extra virgin oil

### **Preparation**

1. Toss the lightly toasted spice blend into a mixing bowl
2. Roll the chicken pieces into the blend until well coated
3. Add chopped herbs and olive oil, coat well

### **To Cook**

BBQ or grill each skewer for 6 minutes that's 3 minutes on each side, allow them to rest before serving.

### **Tzatziki**

200gm Greek yoghurt

½ grated cucumber, squeeze out any extra juice

2 tbsp lemon juice

3 crushed roasted garlic

½ cup mint leaves chopped

Just combine all ingredients and allow the yoghurt to re set in the fridge for ½ hour.

Serve with grilled **"the Herdsman"** sweet potato rosti