Spicy Chicken Flatbread

Ingredients:

* 900g free range chicken thighs (skinless and boneless)

Marinade:

* 2 tsp grated ginger
* 2 tsp grated garlic
* 1 ½ tsp ground cumin
* 1 ½ tsp paprika
* 1 tsp Equal Exchange Honey
* ½ tsp True Origin Chilli Salt
* ½ tsp True Origin Lemon Salt
* Juice of ½ lemon
* Zaytoun olive oil (enough to coat chicken)
* 4 pre made flatbreads (or use True Origin Beer Bread and mix with yogurt to make your own)
* True Origin Lemon Salt infused olive oil (for brushing)
* True Origin Ginger & Chilli Relish (2 tsp per flatbread)

Method:

1. Marinate chicken with all ingredients and ideally refrigerate overnight.
2. Sear chicken in a hot pan for 3-4 minutes each side until browned.
3. Roast in the oven at 160 degrees for 45 minutes then loosely cover and rest for 10 minutes.
4. Brush the flatbreads with the olive oil and True Origin Lemon Salt and then grill for 2 minutes.
5. Serve the chicken on the flatbreads with Ginger & Chilli relish and pickled cucumber.