



# Lemony Greek Yogurt Chicken

SERVES 4 PREPARATION TIME 20MINS

INGREDIENTS	METHOD
<p>1 packet Sadia Lemony Greek Yogurt Chicken</p> <p>4 Wraps</p> <p>4 Eggs</p> <p>4 <b>tbsp</b> Whole Milk</p> <p>1 knob Butter</p> <p>1 Avocado</p> <p>80g Baby Spinach</p> <p>160g Cherry Tomatoes</p> <p>1/8 <b>tsp</b> salt; to taste</p> <p>1/8 <b>tsp</b> pepper; to taste</p>	<ol style="list-style-type: none"><li>1. Reheat chicken in oven for 15 minutes at 200C.</li><li>2. Slice tomatoes into halves.</li><li>3. Remove pit and peel from avocado. Slice avocado into strips.</li><li>4. Beat eggs with milk, season with salt and pepper.</li><li>5. Heat pan on medium low heat with butter.</li><li>6. Pour egg into pan and push eggs inwards to scramble eggs.</li><li>7. When almost set, remove from heat. Residual heat will continue to cook eggs.</li><li>8. After the chicken is heated up, slice the chicken into strips.</li><li>9. Lay out wrap on serving plate and place handful of spinach on top.</li><li>10. Tap wrap with tomato and transfer eggs equally onto each wrap.</li><li>11. Lay the avocado and sliced chicken onto each wrap.</li><li>12. Wrap it up and enjoy.</li></ol>

RECIPE SHARED BY

*YoRipe and its partners*