

Tandoori Chicken Burrito

Number of servings

Decrease Servings

20

Increase Servings

2 1/2 pkt Passage to India tandoori curry paste 150g

2 and 1 half pkt Passage to India tandoori curry paste 150g

5 cup Chobani Greek yoghurt

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2500g chicken thigh fillets

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40 Old El Paso regular tortillas

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600g Woolworths baby spinach

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5 red onion, thinly sliced

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Description

It's the best of both worlds! Enjoy juicy tandoori-marinated chicken thigh wrapped up with spinach and red onion in a soft tortilla. Yum!

Method

Step 1 of 4

Combine curry paste and 2 tbs yoghurt in a large bowl. Add chicken and toss to coat.

Step 2 of 4

Heat a large frying pan over medium heat and cook, turning halfway, for 12 minutes or until meat is golden. Slice.

Step 3 of 4

Heat tortillas following packet instructions.

Step 4 of 4

Divide chicken, spinach and red onion among tortillas. Dollop with remaining yoghurt and season with pepper. Wrap to enclose filling. Serve.