



SHISH TAWOOK CHICKEN THIGHS WITH BACON AND POMEGRANATE SAUCE, SERVED WITH WILTED SPINACH AND GARLIC TURKISH PIDE

INGREDIENTS

- 600g boneless skinless chicken thighs, cut into 2cm by 2cm squares
- 1 Tbsp butter
- Extra virgin olive oil (EVOO)
- Juice of 1 lemon
- 120 ml chicken stock
- 1 Turkish pide
- 3 Tbsp pomegranate juice or molasses
- 150g streaky bacon, diced
- 2 Tbsp Sami's Kitchen Shish Tawook Spice Blend
- 1 clove garlic, finely sliced
- 3 small shallots, finely diced
- 400g baby spinach

DIRECTIONS

Heat a large deep frying pan on stove top until smoking. Place 2 Tbsp EVOO, add chicken, sprinkle with Shish Tawook spice blend and season with salt and pepper. Cook for 4 mins on one side then turn over to seal on other side. Add in garlic and cook for a further 4 mins.

Sprinkle more Shish Tawook spices then take out of the pan and set aside. Add 1 Tbsp EVOO to the same pan, throw in diced streaky bacon and cook for 2-3 mins or until crispy. Add onions, keep tossing for 4-5 mins until onions are translucent. Deglaze with chicken stock, cook until mixture is of a syrup consistency.

Add pomegranate sauce or molasses and gently stir through. Return chicken thighs back to pan and gently stir together. Turn off heat and remove pan from stove. To finish, fold in 1 Tbsp of butter as this gives it a nice glossy sheen.

Turkish Pide: Grill for 5 minutes until toasted, drizzle with olive oil and rub 1 peeled garlic clove

Wilted Spinach: Heat 1 tbsp olive oil in a pan, add a 400g bag of baby spinach, salt and pepper quickly toss for 30 seconds. Add a squeeze of lemon juice, toss, remove from heat and place in a colander to drain excess water.

TO SERVE

Place toasted pide in middle of a shallow bowl or plate, add wilted spinach and top with chicken livers. Garnish with extra spinach

Sami's Kitchen MARINADES

MAKING MIRACULOUS MARINADES WITH SAMI'S KITCHEN

A really simple and fun way to use Sami's Kitchen blends is to create your own marinade.

Simply adding Olive Oil, some Lemon Juice and a touch of Salt is usually enough, but you can really surprise yourself and create your own taste sensation by mixing in any of the following ingredients (which you probably already have in the kitchen):

- Garlic
- Mustard (Wholegrain)
- Wasabi
- Soy Sauce
- Sesame Oil
- Balsamic Vinegar
- Chilli
- Tahini

The key is to have fun and make up your own unique flavour. When you're done, why not let us know and share your new recipe with our friends? Until then, you'll find a few tried and tested marinades on www.samiskitchen.com

Sami's Kitchen would like to thank chefs Alisdair Nicholson and Luca Villari for their contribution and support.



If you would like to be informed of new recipes as they are available, follow us on Facebook and Twitter, or sign up to the Sami's Kitchen newsletter on www.samiskitchen.com

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Sami's Kitchen
Sharing The Love of Eastern Cuisine

RECIPES



HEIRLOOM TOMATO SALAD WITH HALLUMI, SERRANO HAM & CROUTONS

INGREDIENTS

- 6 Mixed heirloom tomatoes cut in quarters
- 100g mixed salad leaves
- 4 slices hallumi
- 4 thin slices serrano ham
- Half loaf sour dough
- 2 tbsp Sami's Kitchen Falafel spice
- Good olive oil

DIRECTIONS

Cut sour dough into 2 cm squares. Toss together with a good splash of olive oil and falafel spice mix. Spread on a baking sheet and toast in oven at 160 degrees until golden brown and crisp.

Lightly oil the hallumi and quickly grill or pan fry.

Assemble salad and drizzle with plenty of good olive oil.

For other Falafel recipe ideas visit www.samiskitchen.com

Also, why not submit your own?



CHARGRILLED LAMB & SPICED CHICKPEA

INGREDIENTS FOR LAMB MARINADE

- 2 tbsp Dijon Mustard
- Juice and zest of 1 Lime
- 4 tsp Sami's Kitchen Zaatar spice rub
- 4 x 150g pieces of Lamb backstrap or leg steak

DIRECTIONS

Mix Dijon mustard, lime and Zaatar rub to form a paste. Marinate the lamb overnight.

INGREDIENTS FOR CHICKPEAS

- 200g canned chickpeas
- 4 cloves garlic
- 1 red chilli
- 1 tsp ground cumin
- veg or chicken stock
- salt and pepper
- 2 onion
- 1 tin tomato
- 1 tsp ground coriander
- 200g diced pumpkin
- 2 tbsp chopped marjoram

DIRECTIONS

Gently cook onions and garlic in a little oil until soft, add chilli and dried spices. Cook for a couple of minutes to toast the spice. Add tomatoes, pumpkin, chickpeas and stock. Cook slowly till chickpeas are tender, adding more stock if needed and stirring to prevent sticking. Finish with chopped marjoram prior to serving.

INGREDIENTS FOR VEGES

- 4 slices butternut pumpkin
- 4 rounds eggplant
- 1 chopped chilli
- Zest of 1 lime
- 2 zucchini
- 100ml olive oil
- 1 clove garlic grated

DIRECTIONS

Marinate vegetables in the flavoured oil. Chargrill the eggplant and zucchini. Roast the pumpkin in the oven at 180 degrees until tender.

Cook Lamb on the grill – the marinade will caramelise and form a crust. Slice, season and serve.



Serves 4

PORK CHOP MARINATED IN SHAWARMA WITH GRILLED TOMATOES AND AVOCADO SAUCE

INGREDIENTS

- 4 pork loin chops – around 150 gm each

FOR MARINADE

- 4 garlic cloves finely chopped
- 3 tbsp of Sami's Kitchen Shawarma blend
- 1 tbsp runny honey
- 150 ml olive oil
- 60 ml red wine vinegar
- 2 tsp Tabasco sauce

DIRECTIONS

Place all above ingredients in blender and puree. Pour over the chops and marinate for 2 hours.

BALSAMIC CHARGRILLED TOMATOES

- 8 vine ripened tomatoes cut in half
- 1 tbs balsamic vinegar
- 2 tbsp virgin oil
- salt and pepper to taste

DIRECTIONS

Mix oil and vinegar then brush tomato. Season, then chargrill until just cooked. Set aside.

INGREDIENTS FOR THE AVOCADO YELLOW MUSTARD SAUCE:

- 2 avocado roughly chopped
- 100 ml olive oil
- 4 tbsp chopped Italian parsley
- Pinch of salt and pepper
- 60 gms chopped vine ripened tomato
- 80 ml white wine
- 1 tbsp yellow mustard
- 3 cloves garlic
- 1 tsp Tabasco sauce

DIRECTIONS

Place all ingredients in blender, except parsley and tomato, puree till smooth, fold in tomatoes and parsley, season to taste.

Season chops with salt and pepper, place on hot grill, cook for 4 – 6 minutes on each side or till cooked to your liking. Rest for a couple of minutes so the juices run.

TO SERVE

Place roast tomatoes on a serving plate then place chops on plate. Serve with avocado mustard sauce.