

PITA BREAD WITH CHICKEN CROSSIES, CARAMELISED ONIONS AND CRANBERRIES

Ingredients (10 portions):

400 g onions (sliced)
3 tbsp vegetable oil
2 tbsp brown sugar
50 ml dark balsamic vinegar
salt, pepper
50 g honey
50 g each of medium strength and Dijon mustard
100 g mayonnaise
150 g yoghurt
10 g chives (finely chopped)
30 **HANNA Chicken Crossies (approx. 25 g),
Art.-No. 1006002**
10 pita breads
200 g romaine lettuce (sliced)
50 g cranberries (dried)
Additionally: Frying oil



Preparation:

1. Fry the onions in preheated oil for approx. 5 minutes, then add sugar and caramelize. Deglaze the pan with balsamic vinegar and season with salt and pepper. Mix the honey, mustard, Dijon mustard, mayonnaise, yoghurt and chives and season with salt and pepper to taste.
2. Fry the Chicken Crossies for approx. 6-8 minutes in the deep fryer at 170 °C until golden brown. Toast the pita breads, if required, then cut along the top edge and spread the honey-mustard dressing inside.
3. Fill the pita breads with romaine lettuce, Chicken Crossies and caramelised onions. Dress with cranberries and serve.

Preparation time: approx. 20 minutes

Nutritional values (per portion):

Energy: 1868 kJ / 445 kcal
Protein: 21.1 g
Fat: 13.6 g
Carbohydrates: 59.9 g
Carb count: 5.0