

**OVERALL time: 75 mins**

# Jerk Chicken & Pineapple Salsa on Everything Seasoning Flatbreads

Bring a taste of the tropics to your table with these Jerk Chicken & Pineapple Salsa Flatbreads. Juicy, spiced chicken paired with a zesty pineapple salsa is served on warm flatbreads and finished with a sprinkle of our bold **Everything Seasoning**. A quick, flavour-packed meal that's perfect for sharing!

Metric

**Number of servings : 8**

## ingredients

### For the jerk chicken

- 700 g Free-range chicken thighs, deboned & skinless
- 30 ml Olive oil
- 30 ml **Cape Herb and Spice Caribbean Jerk**

### For the pineapple salsa

- 1 Medium pineapple, diced
- 1 Small red onion, finely diced
- 2 Medium tomatoes, finely diced
- 30 ml Fresh coriander, roughly chopped
- 15 ml **Cape Herb and Spice Caribbean Jerk**
- 1 Juice of lime

### For the flatbreads

- 330 g Double cream plain yoghurt
- 200 g Self-raising flour, plus extra for rolling out
- 20 ml **Cape Herb and Spice Everything Seasoning**

### To serve

- 125 ml Double cream plain yoghurt
- Lime wedges

## For cooking

- Olive oil

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 30 mins | COOKING TIME: 45 mins**

For the chicken:

Preheat air fryer to 200°C.

Place the chicken in a bowl and drizzle with olive oil.

Season with Cape Herb & Spice Caribbean Jerk Seasoning.

Toss to coat well.

Transfer half the chicken to the air fryer.

Cook in a single layer, giving the chicken enough room not to steam / sweat.

Cook for 8-12 minutes depending on the thickness of your thighs.

Repeat with the remaining chicken and set aside to rest before slicing.

For the salsa:

Combine all the ingredients in a medium sized bowl.

Season with Cape Herb & Spice Caribbean Jerk Seasoning.

Set aside until serving.

For the flatbread:

Combine yoghurt, flour and Cape Herb & Spice Everything Seasoning Sprinkle in a bowl.

Mix well until a dough forms.

Place on a lightly floured surface and knead until it comes together.

Divide the dough into 4, and then each quarter into 4 again.

Gently roll into balls and then press and stretch each ball into a flatbread.

Place a little olive oil in a bowl and brush the flatbreads with olive oil on both sides.

Preheat the air fryer to 200°C.

Gently place a few flatbreads into the air fryer basket.

Air fry for 6-7 minutes, rotating half way through until deeply golden.

To assemble:

Swish a little yoghurt onto each warm flatbread.

Top with Jerk chicken and then finish with a generous helping of salsa.

Serve straight away and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://www.capeherb.co.za>

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