



CHLOË BOWLER
complete wellbeing

THAI TURKEY BITES



Ingredients (Serves 2)

- 4 Turkey Breasts
- 2 tbsp Green Thai Curry Paste
- 2 Spring Onions

Raita Dip

- 100g Natural Yoghurt
- 5cm Chunk of Cucumber

Method

1. Chop the spring onions and chicken breasts into chunks, add the curry paste and blend together in a food processor.
2. Pat into little balls, and place in the oven at 180°C for 15 minutes or until cooked.
3. To make the Raita, simply grate the cucumber into the yoghurt and mix well.
4. Serve on skewers or cocktail sticks with the cool, raita dip.

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