

HSP (HALAL SNACK PACK)

[HSP \(Halal Snack Pack\) — SAM THE COOKING GUY](#)

Ingredients

Chicken

- 3 chicken thighs
- 3 tbsp olive oil
- 1 tsp oregano
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp garlic powder
- Juice of ½ lemon
- Salt and pepper

Garlic Sauce

- ½ cup mayo
- ½ cup sour cream
- 3 cloves garlic
- 1 tsp cumin
- Juice of ½ lime
- 1 tbsp chopped parsley
- 1 tbsp white vinegar
- Salt and pepper to taste

For Serving

- Chicken salt
- 3 cups hot chips
- 1 cup grated mozzarella cheese
- BBQ sauce & Sweet chilli sauce (½ cup of each)



Method

- Put chicken in a bowl and add the olive oil, oregano, cumin, coriander, garlic powder, lemon juice and salt and pepper. Mix really well to coat the chicken then refrigerate.
- Make the sauce; put the mayo, sour cream, garlic, cumin, lemon juice, parsley, vinegar and salt and pepper in a small bowl and mix well, add a couple of tablespoons of milk or water to make it drizzle-able, then refrigerate.
- Remove chicken from the fridge 30 minutes before cooking.
- Heat the grill to high, use a grill spray and put on the chicken - your goal is to cook it hot and fast, getting great grill marks but still keeping it moist and tender, this should be only a couple of minutes per side.
- Remove from the grill, and chop it up - but keep warm under foil until you use it.
- When you're ready, put a pile of fries on a plate and sprinkle generously with chicken salt, top with a nice layer of mozzarella, then a layer of the chicken. Drizzle with equal parts of the garlic sauce, the bbq sauce and the sweet chilli sauce.