

1 hour

MAKES 1 WREATH (SERVES 6-8)

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Ingredients:

- 1 PnP rotisserie chicken, shredded
- ½ red onion, chopped
- ½ tub (115g) plain cream cheese
- ½ cup (125ml) barbeque sauce
- ¼ cup (60ml) sriracha
- Handful fresh basil, chopped
- 2 rolls (400g each) puff pastry, defrosted
- 2 cups (250g) mozzarella, grated

For serving:

- Herby yoghurt or dipping sauce of your choice
- Fresh basil

Method:

1. Preheat oven to 200°C.
2. Combine chicken, red onion, cream cheese, barbeque sauce, sriracha and basil. Season
3. Cut puff pastry into 6 triangles each.
4. Place a medium-sized overproof bowl in the centre of a baking tray.
5. Arrange triangles around the bowl, overlapping, with a pointed side facing outwards (trim excess if needed).
6. Arrange chicken mixture on top of pastry in a ring around the bowl (pack quite tightly).
7. Top with mozzarella.
8. Remove bowl from centre.
9. Fold over puff pastry to form a wreath and enclose filling.
10. Pinch seams with a fork.
11. Bake for 40 minutes or until golden and cooked through.
12. Serve with herby yogurt or a dipping sauce of your choice and garnish with basil.