MARLEY SPOON

Falafel & Shawarma-Spiced Chicken Platter

with Yogurt

30-40min 2 Servings

We're bringing our favorite Middle Eastern flavors to the table with crisp pan-fried falafel and sautéed shwarma-spiced chicken strips. We serve this protein-packed double hitter over shredded lettuce with tomatoes, briny Kalamata olives, and pepperoncini. Creamy Greek yogurt and fresh cilantro on top tie it all together. It's truly a choose your flavor adventure kind of dinner, and we're here for it!

What we send

- ¼ oz garam masala
- 10 oz pkg chicken breast strips
- 2 plum tomatoes
- 1 romaine heart
- 1 lemon
- ½ lb pkg falafel
- 1 oz Kalamata olives
- 1½ oz pepperoncini
- ¼ oz fresh cilantro
- 4 oz Greek yogurt [1]

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- medium nonstick skillet

Allergens

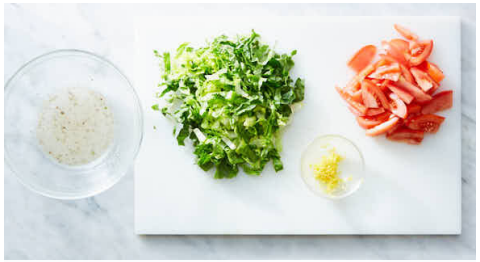
Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 42g, Carbs 47g, Protein 52g

1. Marinate chicken

In a medium bowl, whisk to combine **all of the garam masala**, **1 tablespoon oil**, and **½ teaspoon salt**. Add **chicken strips** and toss to coat. Set aside to marinate until step 4.



2. Prep ingredients

Core **tomatoes**, then cut into ½-inch thick wedges. Very thinly slice **lettuce** crosswise; discard stem end. Finely grate **all of the lemon zest** and squeeze **1 tablespoon lemon juice** into a medium bowl. Whisk in **2 tablespoons oil** and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Set dressing aside until step 5. Cut any remaining lemon into wedges.

3. Fry falafel

Shape **falafel** into 8 equal-sized balls, if necessary. Heat **3 tablespoons oil** in a medium nonstick skillet over medium-high. Add falafel and cook, turning occasionally, until browned all over, about 5 minutes. Transfer to a paper towel-lined plate and sprinkle with **a pinch of salt**. Wipe out skillet.

4. Cook chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Carefully add **chicken** and **any marinade** (careful, the skillet may splatter!). Cook, stirring occasionally until chicken is well-browned and cooked through, 4–5 minutes.

5. Dress salad

Add **lettuce** and **tomatoes** to bowl with **lemon dressing**; toss to coat. Season to taste with **salt** and **pepper**.

6. Finish & serve

Divide **salad** between bowls. Remove any pits from **olives**, if necessary. Thinly slice **pepperoncini**. Top **salad** with **falafel**, **chicken**, **torn cilantro leaves**, **olives**, **pepperoncini** (as much as you like, depending on heat preference), and **a dollop of Greek yogurt**. Squeeze **any remaining lemon wedges** over top, if desired. Enjoy!