



## Chicken Shawarma Lettuce Cups

with Cucumber Relish & Tahini



20-30min



2 Servings

Tahini is a condiment made from finely ground white sesame seeds. The result is a rich, creamy paste with a mildly nutty flavor. For this keto-friendly chicken shawarma, tahini is combined with lemon juice and yogurt creating a creamy sauce to drizzle over garam masala spiced boneless chicken thighs. It's all served in crisp lettuce cups with roasted red pepper and cucumber relish.



## What we send

- garlic
- ¼ oz garam masala (use 2 tsp)
- 4 oz Greek yogurt <sup>7</sup>
- 1 lb boneless, skinless chicken thighs
- 1 lemon
- 1 cucumber
- 2 oz roasted red peppers
- 1 oz tahini <sup>11</sup>
- 1 head bibb lettuce

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 640kcal, Fat 41g, Carbs 16g, Proteins 58g



### 1. Marinate chicken

Finely chop **1 teaspoon garlic**. In a medium bowl, combine **2 tablespoons each of yogurt, water, and oil, 2 teaspoons garam masala, 1 teaspoon salt, ½ teaspoon of the chopped garlic, and a few grinds of pepper**. Pat **chicken** dry, then transfer to marinade, turning to coat. Set aside until step 3.



### 2. Prep cucumber relish

Preheat broiler with top rack 6 inches from heat source. Finely grate **¼ teaspoon lemon zest** into a medium bowl, then squeeze **1 tablespoon lemon juice** into a small bowl. Trim ends from **cucumber**, then peel and halve lengthwise. Scoop out seeds, then finely chop 1½ cups (snack on any remaining cucumbers). Finely chop **roasted red peppers**.



### 3. Broil chicken

Remove **chicken** from **marinade** and transfer to a rimmed baking sheet lined with foil; discard any remaining marinade. Broil on top oven rack until chicken is browned in spots and cooked to 165°F internally, 8-10 minutes (watch closely as broilers vary). Transfer to a cutting board to cool slightly.



### 4. Make cucumber relish

While **chicken** broils, add **cucumbers, roasted red peppers, remaining chopped garlic, and 1 teaspoon oil** to bowl with **lemon zest**, tossing to combine. Season to taste with **salt and pepper**.



### 5. Make tahini sauce

Add **tahini** and **3 tablespoons of the remaining yogurt** to bowl with **lemon juice**. Stir in **¼ cup water** and **1 tablespoon oil** to make a smooth sauce (if too thick, add 1 tablespoons water at a time, as needed). Season to taste with **salt and pepper**.



### 6. Prep lettuce & serve

Trim stem end from **lettuce** and separate leaves. Slice **chicken** into strips. Assemble **lettuce wraps** at the table, filling **lettuce leaves** with chicken, **cucumber relish**, and a **drizzle of the tahini sauce**. Enjoy!