



## 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!