



Pan-Roasted Chicken Shawarma

with Fattoush Salad & Crumbled Feta



30-40min



2 Servings

All of the best flavors of shawarma in one easy to eat, hearty bowl! Quick-cooking boneless chicken breasts are seasoned with baharat, a warming spice blend that is commonly used in Mediterranean and Middle Eastern cooking. The chicken is served alongside a crisp salad with cucumbers, toasted pita, juicy plum tomatoes, fresh mint, and briny crumbled feta cheese. A drizzle of garlicky-sour cream on top makes for a perfect bite.

What we send

- 12 oz boneless, skinless chicken breasts
- ¼ oz baharat spice blend ¹¹
- 2 plum tomatoes
- 1 cucumber
- garlic
- 1 lemon
- 2 Mediterranean pitas (use 1) ^{1,6,11}
- 2 pkts sour cream ⁷
- ¼ oz fresh mint
- 2 pieces feta cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium skillet

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

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 51g, Carbs 29g, Proteins 53g



1. Marinate chicken

Pat **chicken** dry and pound to an even ½-inch thickness, if necessary. In a medium bowl, stir to combine **1½ teaspoons baharat spice blend**, **½ teaspoon salt**, **a few grinds of pepper**, and **1 tablespoon oil**. Transfer chicken to bowl, turning to coat in marinade. Let sit until step 5.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Core **tomatoes**, then cut into ½-inch pieces. Trim **cucumber**, then peel and cut into ½-inch pieces. Finely chop **1 teaspoon garlic**. Squeeze **1 tablespoon lemon juice** into a medium bowl. Cut any remaining lemon into wedges.



3. Toast pita

Brush **1 pita** generously with **oil**. Broil pita directly on top oven rack until lightly browned on both sides, 1-2 minutes per side (watch closely as broilers vary). Transfer pita to a cutting board and let cool slightly, then cut into 1-inch pieces.



4. Make salad & white sauce

In a slow steady stream, whisk **2 tablespoons oil** into bowl with **lemon juice**. Season to taste with **salt** and **pepper**. Add **cucumbers** and **tomatoes**; toss to combine. In a small bowl, stir to combine **all of the sour cream**, **chopped garlic**, **1 tablespoon water**, and **½ tablespoon oil**. Season to taste with **salt** and **pepper**.



5. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** (discard any remaining marinade) and cook until lightly browned and cooked through, 2-3 minutes per side. Transfer to plates.



6. Finish & serve

Pick and thinly slice **¼ cup mint leaves**, discarding stems. Crumble **feta** into **salad**, then stir in **sliced mint** and **toasted pita pieces**. Season to taste with **salt** and **pepper**. Spoon **white sauce** over **chicken**. Serve with **salad** and **any lemon wedges** on the side for squeezing over top. Enjoy!