

# DINNERLY



## Pulled Chicken Shawarma with Garlic Sauce



ca. 20min



2 Servings

We don't know about you, but we sure as heck don't have a handy rotating spit piled high with a cone of meat next to an open flame. What we do have is a ton of spices, tender shredded chicken, red peppers, and lots of enthusiasm! We went for it with our ras el hanout spice blend to bring you the closest thing to shawarma as we could muster in 30 minutes. We've got you covered!

### WHAT WE SEND

- 1 medium red onion
- 4 oz roasted red peppers
- 2 (1 oz) sour cream<sup>1</sup>
- ¼ oz ras el hanout
- ½ lb pkg shredded chicken
- 2 Mediterranean pitas<sup>2,3,4</sup>

### WHAT YOU NEED

- garlic
- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet

### ALLERGENS

Milk (1), Sesame (2), Soy (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 630kcal, Fat 34g, Carbs 48g, Protein 34g



#### 1. Prep ingredients

Preheat broiler with racks in the top and center positions.

Halve **onion**, then thinly slice; finely chop **2 tablespoons of the onions**. Thinly slice **red peppers**, if necessary. Finely chop ½ **teaspoon garlic**.



#### 2. Prep relish & sauce

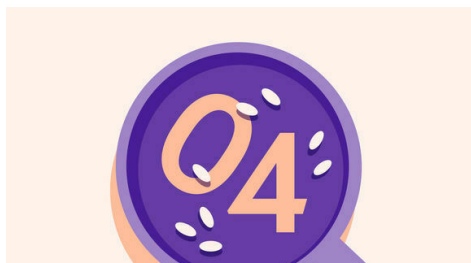
In a medium bowl, stir to combine **chopped onions, red peppers, 1½ tablespoons oil, and 1 tablespoon vinegar**; season to taste with **salt and pepper**.

In a small bowl, stir to combine **all of the sour cream and chopped garlic**. Whisk in **1 teaspoon water** at a time, as needed until it drizzles from a spoon; season to taste with **salt and pepper**.



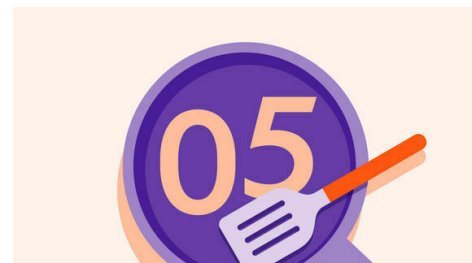
#### 3. Broil onion

On a rimmed baking sheet, toss to combine **sliced onions, 1 teaspoon ras el hanout spice, 1 tablespoon oil, and a pinch each of salt and pepper**. Broil on top oven rack until onions are tender and browned in spots, about 3 minutes (watch closely as broilers vary).



#### 4. Broil chicken

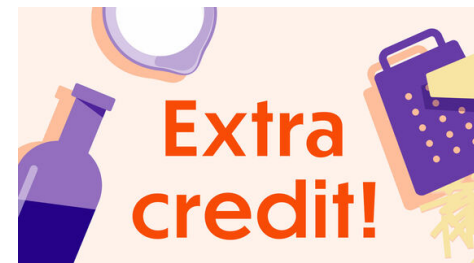
Break up **shredded chicken** with your fingers into bite-size pieces. Transfer chicken to baking sheet with **onions**, drizzle with **1 tablespoon oil**, and carefully toss to combine; arrange in a single layer. Broil on top oven rack until chicken is heated through and crispy in parts, about 5 minutes (watch closely).



#### 5. Toast pita & serve

While **chicken** broils, toast **pitas** directly on center oven rack until warmed through, 1–2 minutes (watch closely).

Serve **chicken and onions** in **toasted pitas** and top with **garlic sauce** and **red pepper relish**. Enjoy!



#### 6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.