

MARLEY SPOON



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 pkg boneless, skinless chicken breasts
- ¼ oz baharat spice blend ¹
- 2 plum tomatoes
- 1 cucumber
- garlic
- 1 lemon
- 2 Mediterranean pitas ^{1,2,3}
- 2 (1 oz) sour cream ⁴
- ¼ oz fresh mint
- 1.4 oz feta cheese ⁴

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium skillet

Allergens

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

Nutrition per serving

Calories 830kcal, Fat 45g, Carbs 56g, Protein 53g



1. Marinate chicken

Pat **chicken** dry and pound to an even ½-inch thickness, if desired.

In a medium bowl, stir to combine **1 tablespoon oil**, **1½ teaspoons baharat spice blend**, **½ teaspoon salt**, and **a few grinds of pepper**. Transfer chicken to bowl, turning to coat in marinade. Let sit until step 5.



2. Prep ingredients

Preheat broiler with a rack in the top position.

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 **one pita** generously with **oil**. (Save other pita for our own use) 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 separate 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!