

DINNERLY



No Chop! Chicken Shawarma Pita with Sour Cream



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this chicken shawarma pita? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken, warm up the pita, and assemble the ingredients. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg ready to heat shredded chicken
- ¼ oz garam masala
- 2 Mediterranean pitas ^{1,6,11}
- 1 romaine heart
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet

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 520kcal, Fat 24g, Carbs 43g, Protein 34g



1. Cook chicken

Preheat broiler with a rack in the center.

Heat **2 tablespoons oil** in a medium nonstick skillet over high until shimmering. Add **chicken** and break up into smaller pieces; cook, without stirring, until browned in spots, 2–3 minutes. Add **1 teaspoon garam masala**; cook, stirring, until fragrant, about 1 minute. Season to taste with **salt** and **pepper**.



2. Warm pita & prep lettuce

Toast **pitas** directly on center oven rack until warmed through, 1–2 minutes (or toast in a toaster oven until warmed through, 1–2 minutes).

Pull apart **lettuce leaves**.



3. Assemble & serve

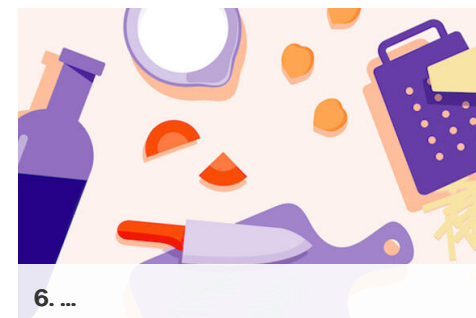
Spread **some of the sour cream** on each pita, then top with **a few lettuce leaves** and **shredded chicken**. Drizzle **remaining sour cream** over top. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!