



?Fast! Chicken Shawarma Hummus Bowl

with Israeli Salad



ca. 20min



2 Servings

Tender and warmly spiced, shawarma is classic Middle Eastern cuisine that can take hours to prepare. Here, we use boneless, skinless chicken breast strips for a quick version that's just as satisfying. Baharat spices flavor the chicken while we toss a salad of crisp cucumbers and fresh tomatoes. Shallots marinate in sumac, a citrusy spice, and we serve it all over creamy hummus with Kalamata olives and toasted pita.

What we send

- 1 shallot
- 1 plum tomato
- 1 cucumber
- 1 oz Kalamata olives
- ¼ oz sumac
- 10 oz pkg sirloin steaks
- ¼ oz baharat spice blend ¹¹
- 2 Mediterranean pitas ^{1,6,11}
- 2 (4 oz) hummus ¹¹

What you need

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

Tools

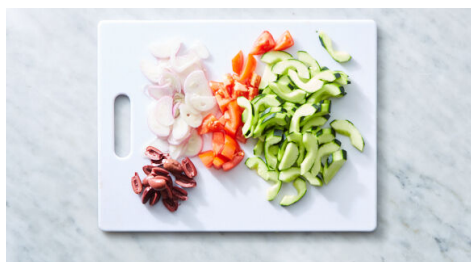
- microplane or grater
- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 980kcal, Fat 62g, Carbs 72g, Protein 46g



1. Prep ingredients

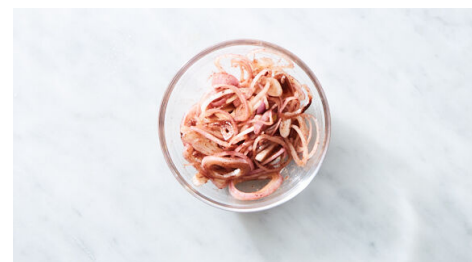
Thinly slice **¾ cup onions** (save rest for own use). Cut **tomato** into ¼-inch pieces. Peel **cucumber**, if desired. Quarter lengthwise and remove seeds; cut into ¼-inch pieces. Remove any pits from **olives**, if necessary. Cut in half, if desired.



4. Cook chicken

Pat **chicken** dry. Toss in a medium bowl with **half of the baharat spice blend, 1 teaspoon oil, ½ teaspoon salt, and a couple grinds of pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



2. Marinate onions

In a small bowl, combine **onions, half of the sumac, 2 teaspoons each of vinegar and oil, and ¼ teaspoon salt**. Use your hands to massage seasonings into onions. Set aside to marinate until ready to serve.



5. Broil pitas & assemble

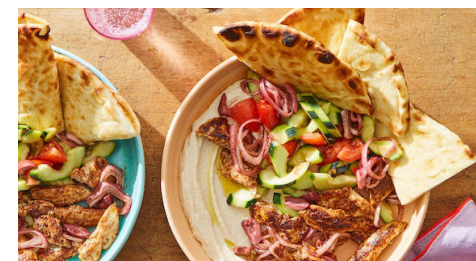
Preheat broiler with a rack in the upper third. Lightly brush **pitas** all over with **oil**. Place on a rimmed baking sheet. Broil on upper oven rack until browned in spots and warmed through, 1-2 minutes per side (watch closely as broilers vary). Cut into quarters.

Divide **hummus** between bowls. Top with **chicken, salad, onions, and olives**. Drizzle with **oil**; serve with **pita**.



3. Make salad

Into a medium bowl, finely grate **1 medium garlic clove**. Add **tomatoes, cucumbers, 1 tablespoon oil, and 2 teaspoons vinegar**. Season to taste with **salt and pepper**; mix well. Set aside until ready to serve.



6. Serve

Enjoy!