

# DINNERLY



## Shawarma Chicken with Tomatoes & Toasted Pita



ca. 20min



2 Servings

Shawarma is not usually a dish that you might get to make at home. 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 rotating near an open flame. But what we do have is a ton of spices and enthusiasm. So we went for it with our baharat spice blend to bring you the closest thing to shawarma as we could muster in 30 minutes. We've got you...

## WHAT WE SEND

- scallion
- tomatoes
- 10 oz pkg boneless, skinless chicken breast
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 1 oz sour cream <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

## TOOLS

- medium skillet

## ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 530kcal, Fat 23g, Carbs 38g, Protein 41g



### 1. Prep veggies

Core **tomato**, then cut into ¼-inch pieces. Trim ends from **scallions**, then thinly slice. In a small bowl, thin **sour cream** by adding **1 teaspoon water** at a time to make a spoonable sauce.



### 2. Marinate veggies

In a medium bowl, whisk **1 teaspoon vinegar** and **2 teaspoons oil**. Season with **a pinch each salt and pepper**. Add **tomatoes** and **scallions** to bowl and stir to combine. Set aside.



### 3. Season chicken

Pat **chicken** dry, then pound to an even ¼-inch thickness, if necessary. Lightly rub with **oil**. Season all over with **1 teaspoon of the baharat spice blend**, **½ teaspoon salt**, and **a few grinds pepper**, patting to help the seasoning adhere.



### 4. Cook chicken

Heat **2 teaspoons oil** in a medium skillet over medium-high. Cook **chicken** until lightly browned and cooked through, about 3 minutes per side. Transfer chicken to plates, and wipe out skillet.



### 5. Warm pitas & serve

Brush **pitas** all over with **oil**. Return the same skillet to medium-high heat. Working one at a time, transfer pita to skillet and cook over medium-high until lightly browned and warm, about 15 seconds per side. Cut **pitas** into quarters. Serve **chicken** with **marinated tomatoes**, **pita triangles**, and **sour cream**. Enjoy!



### 6. Spice it up!

Go ahead and hit your chicken with some of your favorite hot sauce to spice it up a bit.