

DINNERLY



Better-Than-Takeout:

Shawarma-Spiced Chicken & Garlic Sauce



20-30min



2 Servings

Shawarma is a mouthful. A delicious mouthful! This Middle Eastern dish typically consists of thinly sliced meat stacked in a cone-like shape roasted on a slowly-turning rotisserie or spit. Our take on this delicacy removes the open fire, but layers on the flavor with warm spices from ras el hanout, crunchy veggies, and a cool garlic sauce. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ¼ oz ras el hanout
- 10 oz pkg boneless, skinless chicken breast
- 1 plum tomato
- 1 romaine heart
- 3 (1 oz) sour cream ¹

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 35g, Carbs 67g, Protein 35g



1. Cook rice

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **rice** and **1 teaspoon ras el hanout**; cook, stirring, until fragrant, about 1 minute. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



2. Marinate chicken

Finely chop **2 teaspoons garlic**. In a medium bowl, whisk together **remaining ras el hanout**, **1 tablespoon each of vinegar and oil**, **1 teaspoon of the chopped garlic**, and **a pinch each of salt and pepper**. Pat **chicken** dry, then pound to even ½-inch thickness, if desired. Add chicken to marinade and turn to coat. Set aside at room temperature until step 4.



3. Prep salad ingredients

Cut **tomatoes** into ½-inch pieces. In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Add tomatoes and toss to coat. Halve **romaine**, then cut crosswise into thin ribbons, discarding end.



4. Cook chicken & sauce

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken** and cook until golden-brown and cooked through, about 3 minutes per side. Add **any remaining marinade** from bowl and **¼ cup water** to skillet; bring to a simmer. Cook, scraping up any browned bits and turning chicken in sauce, until sauce is slightly thickened, about 1 minute more.



5. Make garlic sauce & serve

In a small bowl, stir together **all of the sour cream**, **remaining chopped garlic**, and **a pinch each of salt and pepper**. Add **1 teaspoon water** a time, as needed to slightly thin sauce. Transfer **romaine** to bowl with **marinated tomatoes**; toss to combine. Fluff **rice** with a fork. Serve **chicken** over **rice** with **salad** alongside. Spoon **garlic sauce** over top. Enjoy!



6. Crunch, crunch!

Add crunchy chickpeas for a salty texture surprise! Preheat oven to 350°F with a rack in the lower third. Drain a can of chickpeas, dry well with a paper towel, and toss on a rimmed baking sheet with 1 tablespoon oil and a generous pinch of salt. Spread chickpeas into one even layer. Bake on lower rack until golden brown, 40–45 minutes. They will continue to crisp as they cool.