

# DINNERLY



## Shawarma-Spiced Chicken & Garlic Sauce

with Rice & Salad



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 <sup>1</sup>

### 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.