

DINNERLY



Shredded Chicken Shawarma with Garlic Sauce



ca. 20min



2 Servings

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 next to an open flame. What we do have is a ton of spices, tender shredded chicken, red peppers, and lots of enthusiasm! We went for it with our ras el hanout spice blend to bring you the closest thing to shawarma as we could muster in 30 minutes. We've got you covered!

WHAT WE SEND

- 1 red onion
- 4 oz roasted red peppers
- 2 (1 oz) sour cream ¹
- ¼ oz ras el hanout
- ½ lb pkg ready to heat chicken
- 2 Mediterranean pitas ^{2,3,4}

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet

ALLERGENS

Milk (1), Sesame (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 31g, Carbs 49g,
Protein 36g

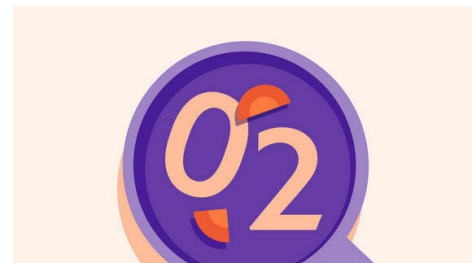


1. Prep ingredients

Preheat broiler with racks in the top and center.

Halve **onion**, then thinly slice; finely chop **2 tablespoons of the sliced onions**.

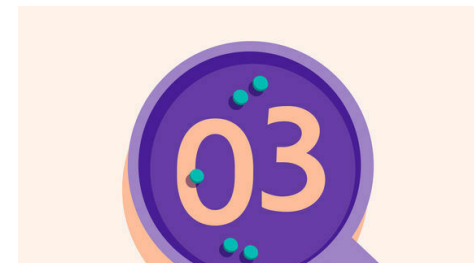
Finely chop ½ **teaspoon garlic**.



2. Prep relish & sauce

In a medium bowl, stir to combine **chopped onions, red peppers, 1½ tablespoons oil, and 1 tablespoon vinegar**; season to taste with **salt and pepper**.

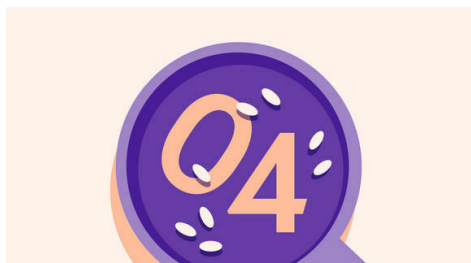
In a small bowl, stir to combine **all of the sour cream and chopped garlic**. Whisk in **1 teaspoon water** at a time, as needed, until it drizzles from a spoon; season to taste with **salt and pepper**.



3. Broil onion

On a rimmed baking sheet, toss to combine **sliced onions, 1 teaspoon ras el hanout, 1 tablespoon oil, and a pinch each of salt and pepper**.

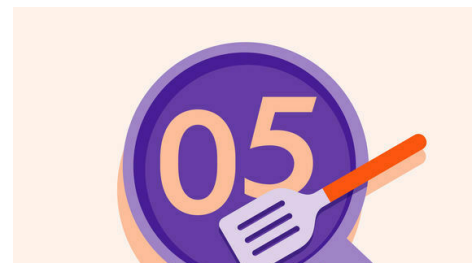
Broil on top oven rack until onions are tender and browned in spots, about 3 minutes (watch closely as broilers vary).



4. CHICKEN VARIATION

Break up **shredded chicken** with your fingers into bite-size pieces. Add to baking sheet with **onions**, drizzle with **1 tablespoon oil**, and carefully toss to combine. Arrange in a single layer.

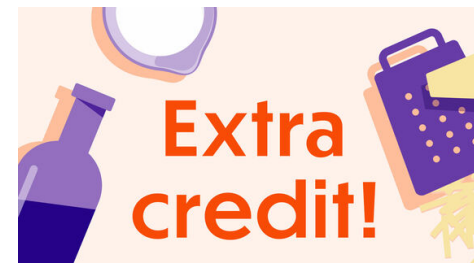
Broil on top oven rack until chicken is heated through and crispy in parts, about 5 minutes (watch closely).



5. Toast pita & serve

While **chicken** broils, toast **pitas** directly on center oven rack until warmed through, 1–2 minutes (watch closely).

Serve **chicken and onions** in **toasted pitas** and top with **garlic sauce and red pepper relish**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.