

# DINNERLY



## Fast! Chicken Shawarma Hummus Bowl with Couscous & Feta



ca. 20min



2 Servings

Skip the chips—there are much better things you could be eating with your hummus. Like chicken strips seasoned with fragrant gyro spice, creamy feta, fluffy couscous, and fresh veggies like cucumber, tomato, and spinach. Good thing we already put them together in a bowl for you! We've got you covered!



### WHAT WE SEND

- 3 oz couscous <sup>1</sup>
- 1 cucumber
- 1 plum tomato
- ½ lb pkg chicken breast strips
- ¼ oz gyro spice
- 2 oz feta <sup>7</sup>
- 4 (2 oz) hummus <sup>11</sup>
- 5 oz baby spinach

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- vinegar of choice

### TOOLS

- small saucepan
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 870kcal, Fat 56g, Carbs 54g, Protein 46g



#### 1. Prep ingredients

In a small saucepan, combine ½ **cup water** and ¼ **teaspoon salt**. Cover and bring to a boil over high heat. Stir in **couscous**, then remove from heat. Cover and set aside until ready to serve.

Peel **cucumber**, if desired; cut half into ½-inch pieces (save rest for own use). Cut **tomato** into ½-inch pieces.



#### 2. Cook chicken

Pat **chicken** dry. Toss in a medium bowl with **gyro spice** and 1 **tablespoon oil**; season with **salt** and **pepper**.

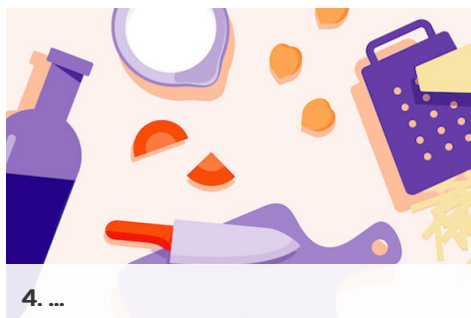
Heat 2 **teaspoons oil** in a medium nonstick skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



#### 3. Finish & serve

Fluff **couscous** with a fork. Mix in 1 **tablespoon oil**; season to taste with **salt** and **pepper**. Season **cucumbers** and **tomatoes** with **salt** and **pepper**. Crumble **feta**.

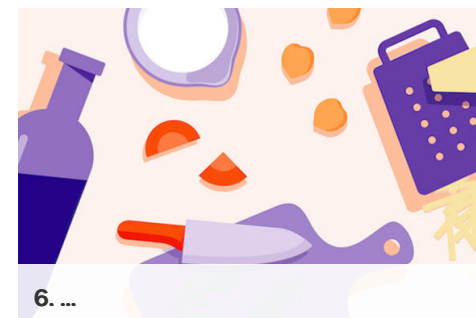
Serve **hummus**, **couscous**, **cucumbers**, **tomatoes**, **feta**, **spinach**, and **chicken** in bowls with a **drizzle of oil and vinegar** to taste. Mix well. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!