

DINNERLY



Chicken Shawarma Burger with Hummus & Feta Fries



30-40min



2 Servings

Inspired by the flavors of traditional shawarma (aka a tower of marinated meat fired to crispy perfection while rotating on a motorized spit), this burger and fries combo is a hit. For a bit of razzle dazzle, creamy hummus and charred tomatoes. Then, on the side, perfectly salty, tangy feta takes those crispy fries from "wow" to "WOW!" faster than you can say, "did you say these fries were baked?!" We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 plum tomato
- 10 oz pkg ground chicken
- ¼ oz garam masala
- 2 potato buns ^{1,7,11}
- 2 oz feta ⁷
- 2 oz hummus ¹¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium nonstick skillet with lid

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 880kcal, Fat 45g, Carbs 74g, Protein 50g



1. Bake oven fries

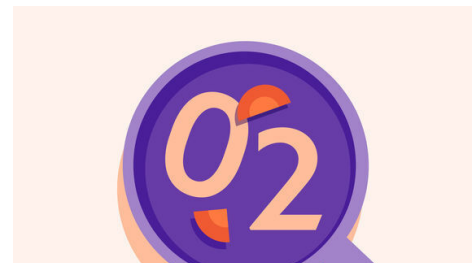
Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with 2 **tablespoons oil**; season with **salt** and **pepper**. Roast on lower oven rack, 20–25 minutes. Flip fries and roast until tender and golden-brown, 5–10 minutes more.



4. Toast buns

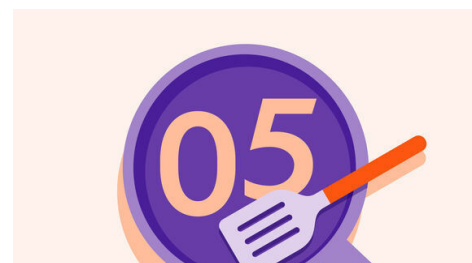
Split **buns** and place directly on oven rack to toast, 1–2 minutes (watch closely as ovens vary).



2. Prep tomatoes & burgers

Meanwhile, slice **tomato** into ¼-inch thick rounds; season all over with **salt** and **pepper**.

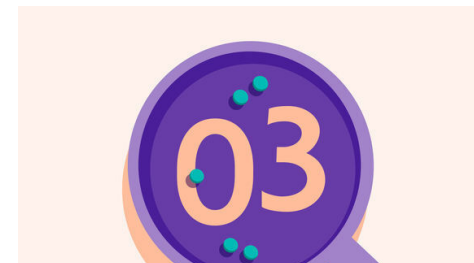
In a medium bowl, combine **ground chicken**, 1 **teaspoon garam masala**, ¾ **teaspoon salt**, and **a few grinds of pepper**. Using damp hands, divide mixture in half and shape into 2 (½-inch thick) patties.



5. Assemble & serve

Crumble **feta** over **oven fries** and toss to coat; season with **salt** and **pepper** to taste.

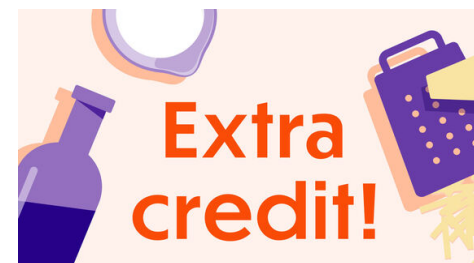
Top **burgers** with **hummus** and **tomatoes**. Serve **feta fries** alongside. Enjoy!



3. Cook burgers & tomatoes

Heat 2 **tablespoons oil** in a medium nonstick skillet over medium. Add **burgers** and cook, covered, until well browned and cooked through, about 5 minutes per side. Transfer burgers to a cutting board or plate and cover to keep warm.

Add **tomatoes** to same skillet and cook until soft and charred around the edges, 1–2 minutes per side (add 1 **teaspoon oil** if skillet is dry).



6. Spice it up!

Here at Dinnerly HQ we love a little extra heat. Add a dash of your favorite hot sauce to your chicken shawarma burger to add a bit more spice to your life.