

MARLEY SPOON



Sheet Pan Chicken Shawarma Pita

with Feta-Cumin Fries



40-50min



2 Servings

I think all of our appetites would agree that it's always a good time for shawarma. Juicy chicken thighs marinate in oil, lemon zest, and earthy baharat spice before they're cooked and sliced. The spiced chicken joins garlicky sour cream, lettuce, and tomato in warm pita to satisfy those shawarma cravings while oven fries get the Mediterranean treatment thanks to cumin and crumbled feta.

What we send

- garlic
- 1 lemon
- 2 potatoes
- 12 oz pkg boneless, skinless chicken thighs
- ¼ oz baharat spice blend ³
- 2 Mediterranean pitas ^{1,3,4}
- 2 (1 oz) sour cream ²
- 1 romaine heart
- 1 plum tomato
- 2 oz feta ²
- ¼ oz ground cumin

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- 2 rimmed baking sheets
- aluminium foil

Cooking tip

Marinating proteins for longer means more flavor! We recommend marinating the chicken overnight in step 1.

Allergens

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

Nutrition per serving

Calories 1040kcal, Fat 54g, Carbs 92g, Protein 56g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds. Finely grate **1½ teaspoons garlic** and **all of the lemon zest** (keep separate). Cut **potatoes** into ½-inch thick fries.

Pat **chicken** dry; transfer to a plastic bag. Mix with **baharat spice, half of the garlic and lemon zest, 2 tablespoons oil**, and **½ teaspoon salt**. Marinate for at least 10 minutes and up to overnight.



4. Prep toppings

In a small bowl, stir to combine **sour cream** with **remaining garlic** and **a squeeze of lemon**. Season to taste with **salt** and **pepper**.

Thinly slice **romaine**. Halve **tomato**, then very thinly slice into half moon shapes.



2. Bake fries

Toss **fries** on a rimmed baking sheet with **3 tablespoons oil**; season with **salt** and **pepper**. Spread into an even layer. Roast on lower oven rack until deeply browned, 18–20 minutes. Flip and continue baking until crisp and well browned, about 15 minutes more. If fries look dry when flipping, drizzle with more oil.



5. Finish chicken

Switch oven to broil.

Cut **chicken** into thin strips directly on baking sheet, or transfer to cutting board and then return chicken to baking sheet with **accumulated juices**. Transfer to upper oven rack and cook until chicken begins to char, 3–5 minutes (watch carefully as broilers vary). Finish chicken with **a squeeze of lemon**, if desired.



3. Bake chicken

Transfer **chicken and marinade** to a separate baking sheet. Bake on upper oven rack until cooked through, flipping chicken halfway, 10–16 minutes total.

Wrap **pitas** in foil and place directly on oven rack to warm through, 8–10 minutes.



6. Assemble & serve

Toss **fries** with **crumbled feta, remaining lemon zest**, and **1 teaspoon cumin** (or more, if desired); season to taste with **salt**.

Unwrap **pita** and spread **some of the garlic sour cream** in the middle of the pita. Top with **shredded lettuce** and **tomatoes**. Place **spiced chicken** on top with **any juices** spooned over. Serve alongside **feta-cumin fries**. Enjoy!