

DINNERLY



Chicken Shawarma Burger with Tzatziki & Potato Chips



ca. 20min



2 Servings

Aromatic, warmly spiced shawarma is one of our favorite street foods, so we thought why not turn it into a burger? Ground chicken perfectly showcases the savory spices for the juicy patties that rest on toasted buns with lettuce, tomato, and a dollop of creamy tzatziki. Add some potato chips and we've got ourselves a new favorite. We've got you covered!

WHAT WE SEND

- 1 plum tomato
- 1 romaine heart
- 2 artisan buns ^{1,2,4,6}
- 10 oz pkg ground chicken
- ¼ oz baharat spice blend ³
- 4 oz tzatziki ^{2,5}
- 2 bags Lay's potato chips

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

COOKING TIP

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ALLERGENS

Egg (1), Milk (2), Sesame (3), Soy (4), Tree Nuts (5), Wheat (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 750kcal, Fat 35g, Carbs 70g, Protein 47g



1. Prep ingredients

Thinly slice **tomato**. Separate **lettuce leaves** and tear a few in half (save rest for own use).

Heat a medium skillet over medium-high until very hot. Lightly brush cut sides of **buns** with **oil**. Toast, cut-side down, until golden, about 1 minute (watch closely as they can burn easily).



4. ...

What were you expecting, more steps?



2. Cook burgers

Combine **ground chicken**, **2 teaspoons baharat spice**, **1 teaspoon salt**, and **a few grinds of pepper**. Shape into 2 (4-inch) patties, about ½-inch thick.

Heat **1 tablespoon oil** in same skillet over medium-high. Add patties and cook until browned and fully cooked through, 3–5 minutes per side.



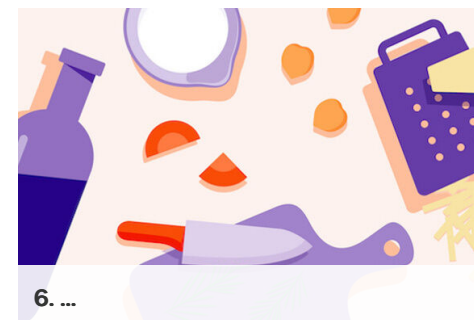
5. ...

You're not going to find them here!



3. Serve

Serve **chicken shawarma burgers** on **toasted buns** with **tzatziki**, **tomatoes**, and **lettuce**. Serve **potato chips** alongside with **remaining tzatziki**. Enjoy!



6. ...

Kick back, relax, and enjoy your Dinnerly!