

DINNERLY



Chicken Shawarma with Mediterranean Salad



20-30min



2 Servings

A surefire way to bring a little life to the table is to serve up a meal you can eat with your hands! This dinner is finger-licking good and comes together in less than 30 minutes, because we get it—days are long, but time is short! We've got you covered!

WHAT WE SEND

- 1 cucumber
- 2 plum tomatoes
- 2 (1 oz) sour cream¹
- ½ lb pkg chicken breast strips
- ¼ oz garam masala
- 2 Mediterranean pitas^{2,3,4}

WHAT YOU NEED

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

TOOLS

- medium nonstick skillet

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 570kcal, Fat 31g, Carbs 44g, Protein 35g



1. Prep veggies

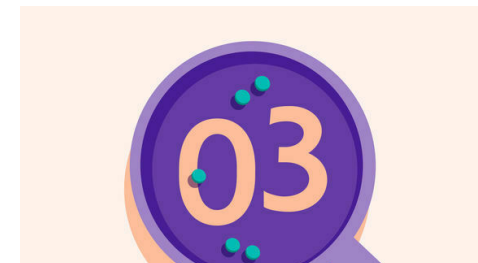
Preheat broiler with a rack in the top position.

Finely chop **2 teaspoons garlic**. Peel **cucumber**, halve lengthwise, then scoop out seeds; cut into ½-inch thick pieces. Halve **tomatoes** lengthwise, then cut into ½-inch pieces.



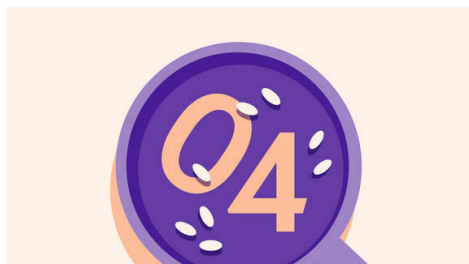
2. Make salad

In a medium bowl, whisk together **2 tablespoons oil** and **1 tablespoon vinegar**; season with **salt** and **pepper**. Add **cucumbers** and **tomatoes**, tossing to combine. Set aside until ready to serve.



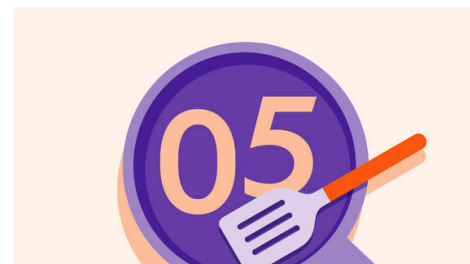
3. Make garlic sauce

In a small bowl, stir to combine **all of the sour cream** and ½ **teaspoon of the chopped garlic**. Thin by adding **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**. Set aside until ready to serve.



4. CHICKEN VARIATION

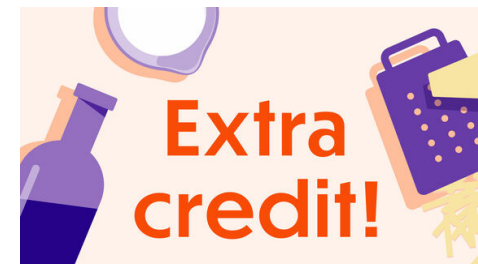
Pat **chicken strips** dry. Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add chicken and cook, without stirring, until well browned on the bottom, about 3 minutes. Add **3½ teaspoons garam masala** and **remaining chopped garlic**; cook, stirring once or twice, until chicken is browned all over and cooked through, about 2 minutes.



5. Finish & serve

Add **1 tablespoon water** to skillet with **chicken**, scraping up any browned bits from the bottom; season to taste. Place **pitas** directly on top oven rack; broil until soft, about 1 minute (watch closely).

Divide **chicken** between **pitas**. Using a slotted spoon, top with **some of the Mediterranean salad**, then drizzle with **garlic sauce**. Serve **remaining salad** alongside. Enjoy!



6. Opa!

Amp up this Greek inspired dinner by stirring chopped green peppers, feta cheese, Kalamata olives, dried oregano, or red onions into your salad in step 2.