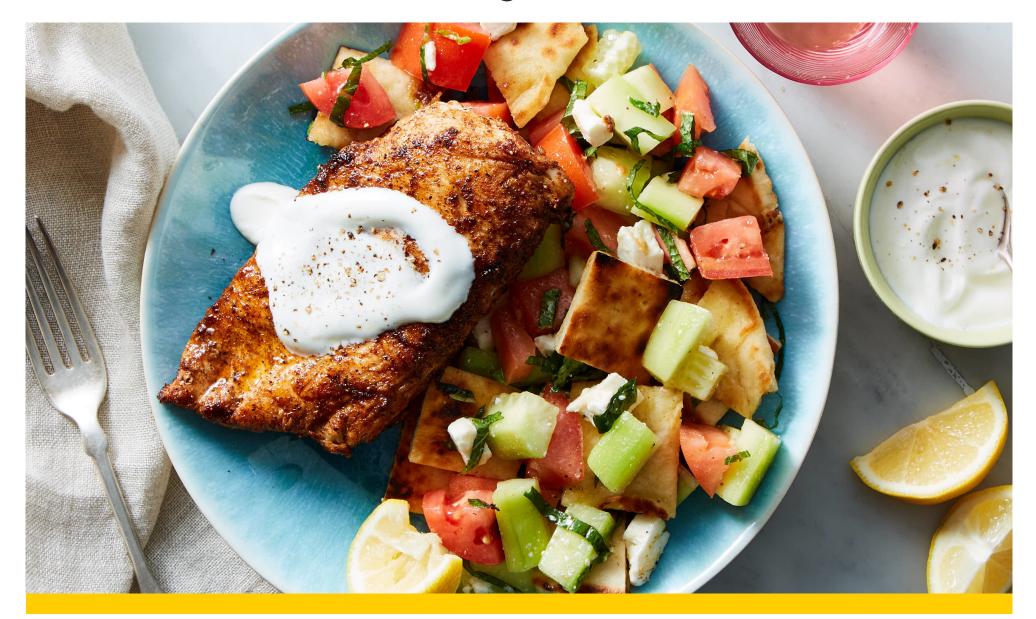
MARLEY SPOON



Chicken Shawarma Bowl

with Fattoush Salad, Feta & Lemon

🔿 30-40min 🔌 2 Servings

All of the best flavors of shawarma in one easy to eat, hearty bowl! Quickcooking boneless chicken breasts are seasoned with baharat, a warming spice blend that is commonly used in Mediterranean and Middle Eastern cooking.The chicken is served alongside a crisp salad with cucumbers, toasted pita, juicy plum tomatoes, fresh mint, and briny crumbled feta cheese. A drizzle of garlicky-sour cream on top makes for a perfect bite.

What we send

- 12 oz pkg boneless, skinless chicken breasts
- baharat spice blend (use 1½ tsp)¹¹
- 2 plum tomatoes
- 1 cucumber
- garlic (use 1 large clove)
- 1 lemon
- 2 Mediterranean pitas (use 1)
- + 2 oz sour cream 7
- ¼ oz fresh mint
- $1\frac{1}{2}$ oz feta cheese ⁷

What you need

- kosher salt & pepper
- olive oil

Tools

• medium skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 44g, Carbs 30g, Protein 48g



1. Marinate chicken

Pat **chicken** dry. In a medium bowl, stir to combine **1½ teaspoons baharat**, **½ teaspoon salt**, **a few grinds pepper**, and **1 tablespoon oil**. Transfer chicken to bowl, turning to coat in **marinade**. Let sit until step 5.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Core **tomatoes**, then cut into ½-inch pieces. Trim **cucumber**, then peel and cut into ½-inch pieces. Peel and finely chop **1 teaspoon garlic**. Squeeze **1 tablespoon lemon juice** into a medium bowl. Cut any remaining lemon into wedges.



3. Toast pita

Brush **1 pita** generously with **oil**. Broil pita directly on top oven rack until lightly browned on both sides, 1-2 minutes per side (watch closely, as broilers vary). Transfer pita to a cutting board and let cool slightly, then cut into 1-inch pieces.



4. Make salad & white sauce

In a slow steady stream, whisk **2** tablespoons oil into bowl with lemon juice. Season to taste with salt and pepper. Add cucumbers and tomatoes, and toss to combine. In a small bowl, stir to combine all of the sour cream, chopped garlic, **1** tablespoon water, and ½ tablespoon oil; season to taste with salt and pepper.



5. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** (discard any remaining marinade) and cook until lightly browned and cooked through, 2-3 minutes per side. Transfer to plates.



6. Finish & serve

Pick ¼ cup mint leaves from stems; discard stems and thinly slice leaves. Crumble feta into salad, then stir in sliced mint and toasted pita pieces. Season to taste with salt and pepper. Spoon white sauce over chicken and serve with salad and lemon wedges alongside. Enjoy!