

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! Quick-cooking 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)^{1,6,11}
- 2 oz sour cream⁷
- ¼ oz fresh mint
- 1½ oz feta cheese⁷

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!