

DINNERLY



CHICKEN Shawarma with Tomatoes & Toasted Pita



ca. 20min



2 Servings

Shawarma is not usually a dish you make at home. We don't know about you, but we sure as heck don't have a cone of meat rotating near an open flame in our kitchen. But, what we do have is a ton of spices and enthusiasm. Armed with our garam masala spice blend, warm pita, and a heavy hand of cool sour cream sauce, we're bringing you all of the shawarma feels in just 20 minutes. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 1 oz scallions
- 2 pkts sour cream ⁷
- ½ lb pkg boneless, skinless chicken breasts
- garam masala (use 1½ tsp)
- 2 Mediterranean pitas ^{1,6,11}

WHAT YOU NEED

- white wine vinegar (or apple cider vinegar) ¹⁷
- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 520kcal, Fat 24g, Carbs 40g, Proteins 35g

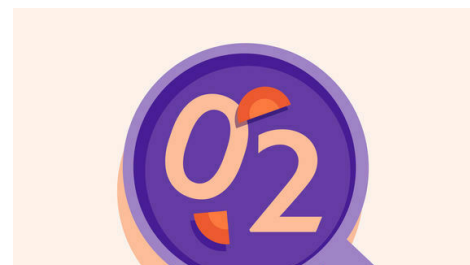


1. Prep veggies & sauce

Core **tomatoes**, then cut into ¼-inch pieces.

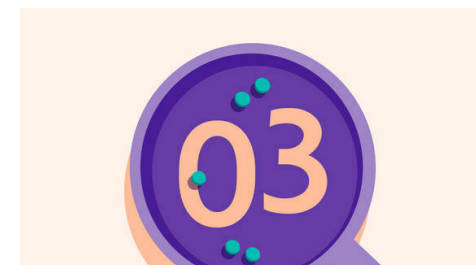
Trim ends from **scallions**, then thinly slice.

In a small bowl, thin **sour cream** by adding **1 teaspoon water** at a time, to make a spoonable sauce.



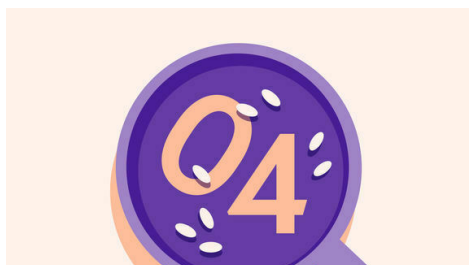
2. Marinate tomatoes

In medium bowl, whisk **1 teaspoon vinegar** and **2 teaspoons oil**. Add **tomatoes** and **scallions** to bowl, stir to coat. Season to taste with **salt** and **pepper**. Set aside at room temperature until ready to serve.



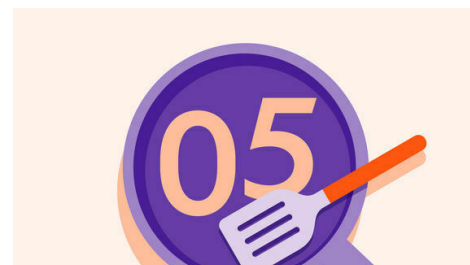
3. Season chicken

Pat **chicken breasts** dry. Rub with **oil**. Season all over with **1½ teaspoons garam masala**, **½ teaspoon salt**, and **a few grinds of pepper**, patting to help seasonings adhere.



4. Cook chicken

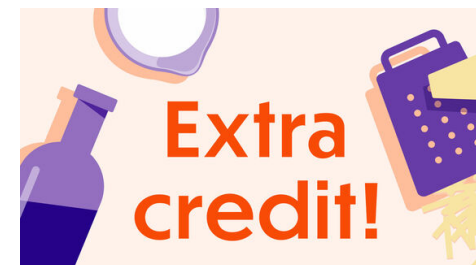
Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken breasts** and cook until lightly browned and cooked through, about 3 minutes per side. Transfer chicken to plates and wipe out skillet.



5. Warm pitas & serve

Brush **pitas** all over with **oil**. Heat same skillet over medium-high. Add **one pita** at a time, cooking over until lightly browned and warm, about 15 seconds per side.

Cut pitas into quarters. Serve **chicken breasts** with **marinated tomatoes**, **toasted pita triangles**, and **sour cream**. Enjoy!



6. Crunch, crunch!

Hit your shawarma with crunchy chickpeas for a salty surprise! Preheat oven to 350°F with a rack in the lower third. Drain a can of chickpeas, dry well with a paper towel, and toss on a rimmed baking sheet with 1 tablespoon oil and a generous pinch of salt. Spread chickpeas into one even layer. Bake on lower rack until golden brown, 40–45 minutes. They will continue to crisp as they cool.