



## Shawarma-Spiced Chicken Bowl

with Tzatziki



30-40min



2 Servings

We're bringing our favorite Middle Eastern flavors to the table with sautéed shawarma-spiced chicken strips and chickpeas. We serve this protein-packed double hitter over shredded lettuce with tomatoes, briny Kalamata olives, and roasted red peppers. Creamy tzatziki sauce and fresh cilantro on top tie it all together. It's truly a choose your flavor adventure kind of dinner, and we're here for it!



## What we send

- 1 can chickpeas
- ¼ oz garam masala
- ½ lb chicken breast strips
- 2 plum tomatoes
- 1 romaine heart
- 1 lemon
- 1 oz Kalamata olives
- ¼ oz fresh cilantro
- 2 oz roasted red peppers
- 4 oz tzatziki <sup>7,15</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- sugar

## Tools

- microplane or grater
- medium nonstick skillet

## Allergens

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 740kcal, Fat 50g, Carbs 44g, Proteins 41g



### 1. Prep chicken & chickpeas

Drain **chickpeas** and rinse well. In a medium bowl, whisk to combine **all of the garam masala, 2 tablespoons oil,** and **½ teaspoon salt**. Add **chicken strips** and **chickpeas** and toss to coat. Set aside to marinate until step 4.



### 4. Cook chicken & chickpeas

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken, chickpeas,** and **any marinade** (be careful, oil may splatter). Cook, stirring occasionally until chicken is well-browned and cooked through, 4-5 minutes.



### 2. Prep vegetables

Core **tomatoes**, then into ½-inch thick wedges. Very thinly slice **lettuce** crosswise; discard stem end.



### 5. Dress salad

Add **shredded lettuce** and **tomatoes** to bowl with **lemon dressing**; toss to coat. Season to taste with **salt** and **pepper**.



### 3. Make dressing

Finely grate **all of the lemon zest** and squeeze **1 tablespoon juice** into a medium bowl. Whisk in **2 tablespoons oil** and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Set dressing aside until step 5. Cut any remaining lemon into wedges.



### 6. Finish & serve

Remove any pits from **olives**, if necessary. Spoon **salad** into bowls and top with **chicken and chickpeas, torn cilantro leaves, olives, peppers,** and **a dollop of tzatziki**. Squeeze **any lemon wedges** over top, if desired. Enjoy!