



# Quick Persian-Inspired Chicken Patties Platter

## with Roasted Veggies and Tahini Sauce

Family Friendly 25 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Swap



Ground Beef  
250 g | 500 g

Swap



Beyond Meat®  
2 | 4

x2 Double



Ground Chicken  
500 g | 1000 g



Ground Chicken  
250 g | 500 g



Shawarma Spice Blend  
3 tbsp | 6 tbsp



Yellow Potato  
300 g | 600 g



Sweet Bell Pepper  
1 | 2



Garlic Salt  
½ tsp | 1 tsp



Broccoli  
227 g | 454 g



Tahini Sauce  
2 tbsp | 4 tbsp



Mayonnaise  
2 tbsp | 4 tbsp



Parsley  
7 g | 14 g



Lemon  
1 | 1



Panko Breadcrumbs  
½ cup | ¾ cup

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities 56 g | 113 g  
2-serving | 4-serving

Pantry items | Oil, salt, pepper

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, parchment paper, small bowl, zester

1



### Prep and roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove any brown spots from **potatoes** and cut into ¼-inch rounds.
- To a parchment-lined baking sheet, add **potatoes**, **1 tbsp** (2 tbsp) **Shawarma Spice Blend** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven for 20-22 min, flipping halfway through, until tender and golden.

2



### Prep and roast veggies

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Core, then cut **pepper** into ½-inch slices.
- To an unlined baking sheet, add **broccoli**, **peppers** and **1 tbsp** (2 tbsp) **oil**. Season with **¼ tsp** (½ tsp) **garlic salt** and **pepper**, then toss to coat. Roast in the **top** of the oven for 12-14 min, until tender.

3



### Prep

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

✖2 Double | **Ground Chicken**

- Meanwhile, zest, then juice **lemon**.
- Roughly chop **parsley**.
- In a medium bowl, add **chicken**, **panko**, **half the parsley** and **2 tbsp** (4 tbsp) **Shawarma Spice Blend**. Season with **¼ tsp** (½ tsp) **garlic salt** and **⅛ tsp** (¼ tsp) **pepper**, then combine.
- Shape **mixture** into 6 (12) ½-inch-thick **patties**.

4



### Cook patties

- Heat a large non-stick pan over medium-high. When hot, add **½ tbsp** (1 tbsp) **oil** and **patties**. (**NOTE:** Don't crowd the pan; cook patties in 2 batches if needed.) Pan-fry for 3-4 min per side, until cooked through.\*\*
- Transfer to a plate, then cover to keep warm.

5



### Make lemon tahini

- In a small bowl, add **lemon zest**, **mayo**, **tahini sauce** and **½ tbsp** (1 tbsp) **lemon juice**. Season with **salt** and **pepper**, then stir to combine.

6



### Finish and serve

- Divide **potatoes**, **veggies** and **patties** between plates.
- Sprinkle with **remaining parsley**.
- Serve **lemon tahini** on the side for dipping.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 3 | Prep

🔄 Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook in the same way the recipe instructs you to prep and cook the **chicken**.\*\*

### 3 | Prep

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep and cook the same way the recipe instructs you to prep and cook the **chicken**.\*\*

### 3 | Prep

✖2 Double | **Ground Chicken**

If you've opted for **double chicken**, add **¼ tsp** (½ tsp) **salt** to the **chicken mixture**. Form **mixture** into 12 (24) ½-inch-thick **patties**.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum temperature of 165°F.