



Middle Eastern-Inspired Chicken and Halloumi Dinner

with Chopped Salad and Lentil-Rice Pilaf

Shareables

35 Minutes



Chicken Breasts
2 | 4



Lentils, canned
1 | 2



Basmati Rice
¾ cup | 1 ½ cups



Mini Cucumber
2 | 4



Baby Tomatoes
113 g | 227 g



Lemon
1 | 2



Parsley
7 g | 14 g



Crispy Shallots
28 g | 56 g



Halloumi Cheese
1 | 2



Yogurt Sauce
6 tbsp | 12 tbsp



Chicken Broth Concentrate
2 | 4



Shawarma Spice Blend
1 tbsp | 2 tbsp

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.

Pantry items | Sugar, salt, oil, pepper

Cooking utensils | Baking sheet, large bowl, large non-stick pan, large pot, measuring cups, measuring spoons, medium bowl, paper towels, parchment paper, small bowl, strainer, whisk, zester

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Cook lentil-rice pilaf

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Strain **lentils**, reserving **canning liquid** in a measuring cup. Add **enough water** so total **liquid-water mixture** equals **1 ¼ cups** (2 ½ cups).
- Heat a large pot over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **rice** and **half the Shawarma Spice Blend**. Cook, stirring often, 1-2 min.
- Add **lentils**, **broth concentrate**, **liquid-water mixture** and ⅛ **tsp** (¼ **tsp**) **salt**, then bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, covered.

2



Prep and sear chicken

- Meanwhile, pat **chicken** dry with paper towels. Combine **remaining Shawarma Spice Blend** and **1 tbsp** (2 **tbsp**) **yogurt sauce** in a medium bowl. Add **chicken**. Season with **salt** and **pepper**, then toss to coat.
- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken**. (**NOTE**: Cook chicken in 2 batches, if needed.) Cook until golden, 1-3 min per side.
- Remove from heat, then transfer **chicken** to a parchment-lined baking sheet.

3



Roast chicken and prep veggies

- Roast **chicken** in the **middle** of the oven until cooked through, 12-14 min.**
- Carefully rinse and wipe the pan clean.
- When done, set aside **chicken** on a cutting board to rest for 3-5 min.
- Meanwhile, finely chop **parsley**.
- Cut halve **cucumber** lengthwise and chop into ¼-inch half-moons.
- Halve **tomatoes**.
- Zest, then juice **lemon**.
- Cut **halloumi** into ½-inch slices. Using a strainer, rinse **halloumi** in cold water, then pat dry with paper towels.

4



Sear halloumi

- Meanwhile, heat the same pan over medium.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **halloumi**. (**NOTE**: Don't overcrowd the pan. For 4 ppl, cook in batches.) Cook until golden-brown, 2-3 min per side.
- Remove from heat.

5



Make salad and sauce

- Add ½ **tbsp** (1 **tbsp**) **parsley**, ¼ **tsp** (½ **tsp**) **lemon zest**, ½ **tbsp** (1 **tbsp**) **lemon juice**, ½ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (**NOTE**: This is your salad dressing!)
- Add **tomatoes** and **cucumbers** to the bowl with **dressing**. Toss to coat.
- Combine **remaining yogurt sauce**, **1 tsp** (2 **tsp**) **parsley** and **1 tsp** (2 **tsp**) **water** in a small bowl. (**NOTE**: This is your parsley-yogurt sauce!)

6



Finish and serve

- Stir **any chicken juices** from the baking sheet into the **pilaf**. Fluff **pilaf** with a fork, then stir in ½ **tsp** (1 **tsp**) **lemon zest** and ½ **tbsp** (1 **tbsp**) **lemon juice**. Season with **salt** and **pepper**.
- Thinly slice **chicken**.
- Serve **chicken**, **halloumi** and **pilaf** on large plates.
- Drizzle **parsley-yogurt sauce** over **chicken**.
- Sprinkle **crispy shallots** and **remaining parsley** over top of **pilaf**.
- Let people serve themselves, with **salad** on the side!

♦ 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 internal temperature of 74°C/165°F, as size may vary.