



CHICKEN SHAWARMA PLATE

with Hummus and Seasoned Pita Crisps

PRONTO



HELLO

SABRA HUMMUS

Spread, swirl and scoop into delicious Sabra hummus!

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 731



Chicken Thighs



Lemon



Hummus



Pita Bread



Roma Tomato



Parsley



Garlic



Shawarma Spice Blend



Mini Cucumber



Red Cabbage, shredded



White Wine Vinegar



Tahini

BUST OUT

- Baking Sheet
- Garlic Press
- Large Non-Stick Pan
- Measuring Spoons
- Whisk
- Paper Towel
- 2 Medium Bowls
- 2 Small Bowls
- Zester
- Sugar (1 tsp | 2 tsp)
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Chicken Thighs 340 g | 680 g
- Lemon 1 | 1
- Hummus 1,4,5,8 283 g | 566 g
- Pita Bread 1 2 | 4
- Roma Tomato 160 g | 320 g
- Parsley 20 g | 40 g
- Garlic 6 g | 12 g
- Shawarma Spice Blend 1 tbsp | 2 tbsp
- Mini Cucumber 132 g | 264 g
- Red Cabbage, shredded 113 g | 227 g
- White Wine Vinegar 9 2 tbsp | 4 tbsp
- Tahini 8 2 tbsp | 4 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 74°C/165°F.



START STRONG

Preheat the oven to **450°F** (to toast the pita). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce.* Peel, then mince or grate the **garlic**. Zest **half the lemon** (1 lemon for 4 ppl), then juice the **lemon**. Roughly chop the **parsley**. Cut the **tomatoes** into ½-inch pieces. Cut the **cucumber** in half lengthwise, then into ½-inch half moons.



4 COOK CHICKEN Pat **chicken** dry with paper towel, then cut **chicken** into ¼-inch strips. In a medium bowl, toss the **chicken** with **1 tbsp oil**, **remaining shawarma spice** and **half the garlic**. Season with **salt** and **pepper**. Heat the same pan over medium-high heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **chicken**. Cook, stirring, until cooked through, 4-5 min. (**TIP:** Cook to a min. internal temp. of 74°C/165°F.**)



2 TOAST PITA Cut each **pita** into quarters, then each quarter in half to make **2** wedges. (You will have 8 wedges total per pita.) On a baking sheet, drizzle the **pita wedges** with **1 tbsp oil** (dbl for 4 ppl), then sprinkle with **½ tbsp shawarma spice** (dbl for 4 ppl). Toss to coat. Season with **salt** and **pepper**. Bake in the middle of the oven until golden-brown and crisp, 4-5 min.



5 ASSEMBLE SALAD Meanwhile, in another small bowl, whisk together the **tahini**, **lemon zest**, **lemon juice**, **2 tbsp water** (dbl for 4 ppl) and **remaining garlic**. In another medium bowl, add the **tomatoes**, **parsley**, **cucumber** and **2 tbsp tahini dressing** from the small bowl. Season with **salt** and **pepper**. Stir together. Set aside.



3 PICKLE CABBAGE Meanwhile, heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl) then the **cabbage**, **vinegar** and **1 tsp sugar** (dbl for 4 ppl). Season with **salt**. Cook until tender-crisp, 4-5 min. Remove the pan from the heat, then transfer the **cabbage**, along with the **liquid**, to a small bowl. Set aside.



6 FINISH AND SERVE Divide and spread the **hummus** between plates. Top with the **chicken**, **salad** and **pickled cabbage**. Serve with the **toasted pita** on the side for scooping. Drizzle the **remaining tahini dressing** over.

SPICY!

Our shawarma spice is a unique blend of smoky, sweet and oh so delicious