



# Chicken Shawarma Wraps

with Hummus Dressing and Fresh Salad

Discovery

30 Minutes



Chicken Thighs



Pita Bread



Shawarma Spice Blend



Feta Cheese, crumbled



Hummus



Spring Mix



Sour Cream



Roma Tomato



Red Wine Vinegar

## HELLO SHAWARMA SPICE

*Our shawarma spice is a unique blend of smoky, sweet and delicious!*

## Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, large bowl, small bowl, large non-stick pan, paper towels, aluminum foil, measuring spoons

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Pita Bread	2	4
Shawarma Spice Blend	1 tbsp	2 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Hummus	57 g	114 g
Spring Mix	56 g	113 g
Sour Cream	3 tbsp	6 tbsp
Roma Tomato	160 g	320 g
Red Wine Vinegar	1 tbsp	2 tbsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Prep

Cut **tomatoes** into ¼-inch pieces. Add **hummus** and **sour cream** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Pat **chicken** dry with paper towels.



## Make salad

While **chicken** cooks, combine **vinegar** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Add **spring mix** and **half the tomatoes**. Season with **salt** and **pepper**, then toss to combine.



## Prep chicken

Add **chicken**, **Shawarma Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to coat.



## Warm pitas

When **chicken** is almost done, add **pitas** to the other side of the baking sheet with **chicken**. Toast until heated through, 1-2 min per side. (**NOTE:** Keep an eye on pitas so that they don't burn!)



## Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear, until golden-brown, 2-3 min per side. (**TIP:** It's okay if chicken doesn't cook all the way through in this step!) Remove pan from heat. Transfer **chicken** to a foil-lined baking sheet. Broil in the **middle** of the oven, until golden-brown and cooked through, 6-8 min.\*\*



## Finish and serve

Thinly slice **chicken**. Spread **hummus dressing** over **pitas**. Top **pitas** with **chicken**, then sprinkle **remaining tomatoes** and **feta** over top. Divide **wraps** and **salad** between plates.

## Dinner Solved!