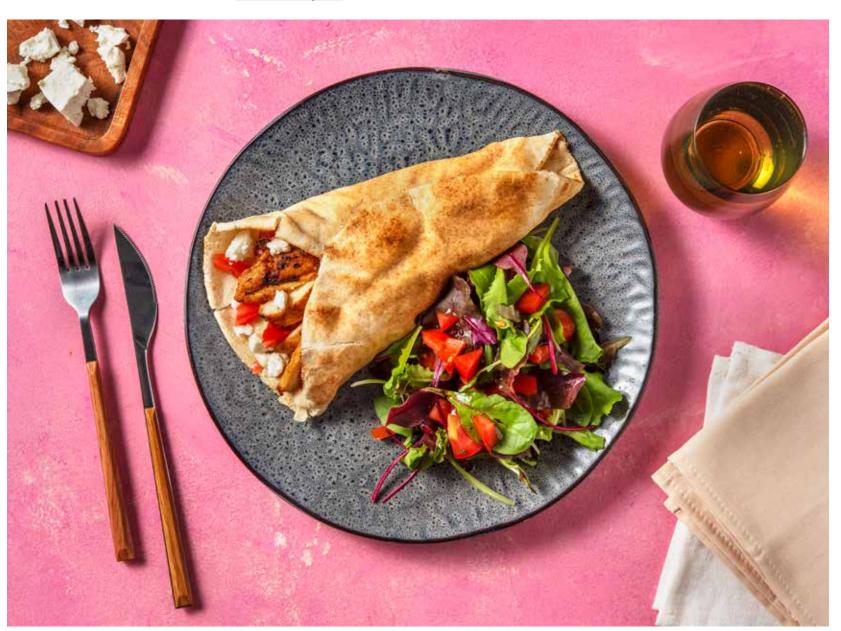


# Chicken Shawarma Wraps

with Hummus Dressing and Fresh Salad

Discovery

30 Minutes





Chicken Thighs



Pita Bread

Feta Cheese,

crumbled



Shawarma Spice





Spring Mix



Sour Cream



Roma Tomato



Red Wine Vinegar

## 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	⅓ 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*		

- \* 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.



## 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.



## 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.



#### 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.\*\*



## 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.



## 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!)



## 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!**

#### Contact

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