



Fattoush-Inspired Salad

with Spiced Pitas and Feta Cheese

Veggie

30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add chicken breasts, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Chickpeas



Shawarma Spice Blend



Pita Bread



Parsley



Green Onion



Sweet Bell Pepper



Chicken Breasts



Garlic, cloves



Baby Tomatoes



Mixed Olives



White Wine Vinegar



Feta Cheese, crumbled

HELLO SHAWARMA SPICE BLEND

Our Shawarma Spice Blend is a unique blend of smoky, sweet and delicious!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, strainer, aluminum foil, large bowl, parchment paper, whisk, paper towels

Ingredients

	2 Person	4 Person
Chickpeas	370 ml	740 ml
Chicken Breasts*	2	4
Shawarma Spice Blend	1 tbsp	2 tbsp
Garlic, cloves	2	4
Pita Bread	2	4
Baby Tomatoes	113 g	227 g
Parsley	7 g	14 g
Mixed Olives	30 g	60 g
Green Onion	2	4
White Wine Vinegar	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Feta Cheese, crumbled	½ cup	1 cup
Sugar*	1 tsp	2 tsp
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 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.

Contact

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1 Prep chickpeas and garlic

- Drain and rinse **chickpeas**, then pat dry with paper towels.
- Add **chickpeas**, **half the Shawarma Spice Blend** and **2 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Peel **garlic**, then toss **peeled cloves** with **½ tbsp oil** (dbl for 4 ppl) on a small sheet of foil. Wrap tightly and place on the same baking sheet.



4 Prep

- Meanwhile, halve **tomatoes**.
- Thinly slice **green onions**.
- Core, then cut **pepper** into ½-inch pieces.
- Drain, then roughly chop **olives**.
- Roughly chop **parsley**.



2 Bake chickpeas and garlic

- Bake in the **middle** of the oven until **chickpeas** are almost crispy, 10-12 min.
- When almost crispy, carefully remove the baking sheet from the oven, stir **chickpeas**, then cover loosely with foil (or another baking sheet).
- Return the sheet to the oven and continue to bake until **chickpeas** are crispy, 6-8 min.

If you've opted to add **chicken breasts**, pat dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden-brown, 1-2 min per side. Transfer **chicken** to an unlined baking sheet. Roast in the **bottom** of the oven until cooked through, 10-12 min.**



5 Make dressing

- Add **roasted garlic cloves** to a large bowl. Using a fork, mash **cloves**.
- Add **vinegar**, **1 tsp sugar**, **2 tbsp oil** and **1 tbsp water** (dbl all for 4 ppl). Season with **salt** and **pepper**, then whisk to combine.



3 Toast pitas

- Meanwhile, cut **pitas** into 1-inch pieces.
- Add **pitas**, **remaining Shawarma Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Bake in the **top** of the oven until golden-brown and crispy, 5-6 min.



6 Finish and serve

- Add **roasted chickpeas**, **green onions**, **tomatoes**, **peppers**, **parsley**, **olives** and **half the feta** to the bowl with **dressing**. Toss to coat.
- Divide **spiced pitas** between bowls, then top with **chickpea mixture**.
- Sprinkle **remaining feta** over top.

Thinly slice **chicken**. Plate **chicken** on top of bowls.