



Grilled Shawarma-Spiced Chicken Fattoush

with Fresh Salad and Grilled Pita Chips

Grill

30 Minutes



Chicken Thighs



Shawarma Spice Blend



Pita Bread



Mini Cucumber



Lemon



Beefsteak Tomato



Baby Spinach



Mixed Olives

HELLO MIXED OLIVES

This mix of kalamata and green olives is a fantastic flavour bomb!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 450°F over medium-high heat.

Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, large bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Pita Bread	2	4
Mini Cucumber	132 g	264 g
Lemon	1	1
Beefsteak Tomato	170 g	340 g
Baby Spinach	28 g	56 g
Mixed Olives	30 g	60 g
Sugar*	½ tsp	1 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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Prep pitas and chicken

- Brush **pitas** all over with **1 tsp oil** (dbl for 4 ppl), then season with **salt** and **pepper**. Set aside.
- Pat **chicken** dry with paper towels.
- Add **chicken**, **½ tsp oil** (dbl for 4 ppl) and **Shawarma Spice Blend** to a medium bowl. Season with **¼ tsp salt** (dbl for 4 ppl) and **pepper**, then toss to coat.



Prep and make salad

- Meanwhile, juice **half the lemon** (whole lemon for 4 ppl) into a large bowl. Cut **any remaining lemon** into wedges.
- Whisk **1 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) into the bowl with **lemon juice**. Set aside.
- Halve **cucumbers** lengthwise, then cut into ½-inch half-moons.
- Cut **tomato** into ½-inch pieces.
- Roughly chop **spinach**.
- Roughly chop **olives**.
- Add **spinach, olives, tomatoes** and **cucumbers** to the bowl with **dressing**, then toss to combine.



Grill chicken

- Add **chicken** to one side of the grill. Close lid and grill until cooked through, 6-8 min per side.**
- Transfer to an unlined baking sheet and cover to keep warm.



Finish and serve

- Cut **pitas** into ½-inch pieces.
- Add **pita chips** to **salad**. Season with **salt** and **pepper**, to taste, then toss to combine.
- Slice **chicken**.
- Divide **salad** between plates. Top with **chicken**.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!



Grill pitas

- When **chicken** is almost done, add **pitas** to the other side of the grill. (**NOTE:** Grill in batches for 4 ppl, if needed.) Close lid and grill until **pitas** are heated through and grill marks form, 1-2 min per side. (**TIP:** Keep an eye on pitas so they don't burn!)
- Transfer **pitas** to the baking sheet with **chicken**.