

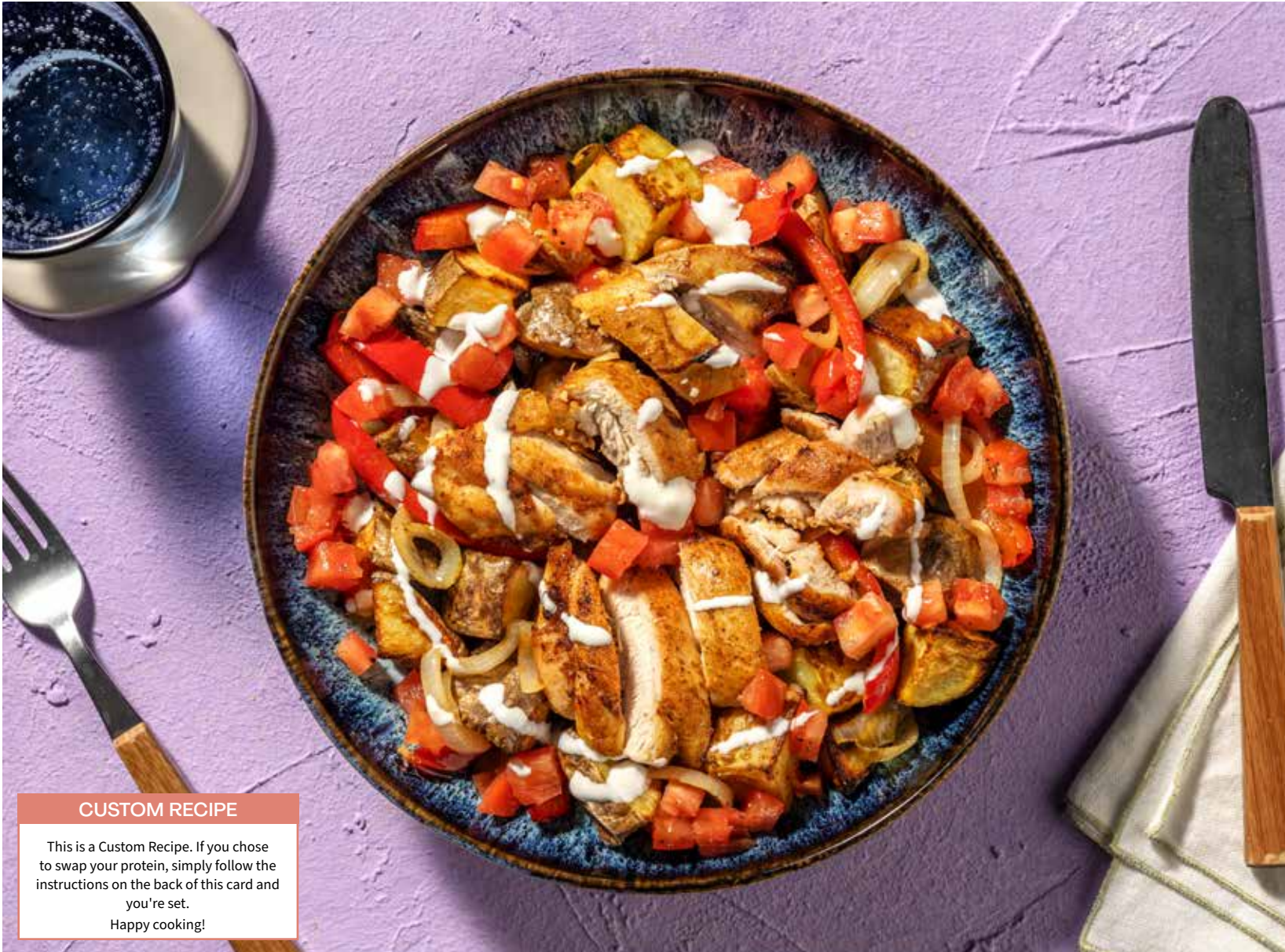


Shawarma Chicken Bowls

with Lemony Roasted Potatoes

Quick

25 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Chicken Thighs



Chicken Breasts



Shawarma Spice Blend



Garlic Puree



Russet Potato



Mayonnaise



Sweet Bell Pepper



Roma Tomato



Lemon



Garlic Salt



Yellow Onion

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 475°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

2 Baking sheets, medium bowl, measuring spoons, zester, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Shawarma Spice Blend	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
Sweet Bell Pepper	160 g	320 g
Roma Tomato	80 g	160 g
Lemon	1	2
Garlic Salt	1 tsp	2 tsp
Yellow Onion	113 g	226 g
Sugar*	¼ tsp	½ 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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Roast potatoes

- Zest, then juice **lemon**.
- Cut **potatoes** into 1-inch pieces.
- Add **potatoes, lemon zest, half the garlic salt and 1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 20-22 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



Make garlic sauce

- Meanwhile, add **mayo, ½ tbsp (1 tbsp) lemon juice and remaining garlic puree** to a small bowl.
- Season with **salt and pepper**, then stir to combine.



Prep

- Meanwhile, cut **tomato** into ¼-inch pieces.
- Core, then cut **pepper** into ½-inch slices.
- Half, peel, then cut **onion** into ¼-inch slices.
- Pat **chicken** dry with paper towels. Season with **Shawarma Spice Blend and remaining garlic salt**.

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



Dress tomatoes

- Whisk together **½ tbsp (1 tbsp) lemon juice, ½ tbsp (1 tbsp) oil and ¼ tsp (½ tsp) sugar** in a medium bowl.
- Add **tomatoes**. Season with **salt and pepper**, then stir to combine.



Cook veggies and chicken

- Add **onions, peppers, ½ tbsp (1 tbsp) oil and half the garlic puree** to another unlined baking sheet. Season with **salt and pepper**, then toss to combine. Set aside.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp (1 tbsp) oil**, then **chicken**. Sear until golden-brown, 2-3 min per side.
- Transfer **chicken** to the baking sheet with **veggies**.
- Roast in the **bottom** of the oven until **veggies** are tender and **chicken** is cooked through, 8-12 min.**



Finish and serve

- Thinly slice **chicken**.
- Divide **potatoes and veggies** between bowls. Top with **chicken and tomatoes**.
- Drizzle **garlic sauce** over top.

Dinner Solved!