



Shawarma-Spiced 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



Parsley



Roma Tomato



Lemon



Garlic Salt



Onion, chopped

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, 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
Parsley	7 g	7 g
Roma Tomato	80 g	160 g
Lemon	1	2
Garlic Salt	1 tsp	2 tsp
Onion, chopped	113 g	227 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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

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. Season with **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- 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 lemon juice** (dbl for 4 ppl) 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.
- Roughly chop **parsley**.
- Core, then cut **pepper** into ½-inch slices.
- Pat **chicken** dry with paper towels. Season with **Shawarma Spice Blend** and **remaining garlic salt**.



Mix parsley tomatoes

- Whisk **½ tbsp lemon juice, ½ tbsp oil** and **¼ tsp sugar** (dbl all for 4 ppl) in a medium bowl.
- Add **parsley and tomatoes**.
- Season with **salt and pepper**, then stir to combine.



Cook veggies and chicken

- Add **onions, peppers, ½ tbsp oil** (dbl for 4 ppl) 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 oil** (dbl for 4 ppl), 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.**

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**.



Finish and serve

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

Dinner Solved!