



Shawarma-Style Chicken Salad with Yogurt Sauce

Super Quick 15 Minutes



Chicken Breasts*
2 | 4

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca



- Diced Chicken Breasts*
310 g | 620 g
- Spring Mix
113 g | 227 g
- Tomato
1 | 2
- Radish
3 | 6
- Feta Cheese, crumbled
1/2 cup | 1/2 cup
- Croutons
28 g | 56 g
- Yogurt Sauce
3 tbsp | 6 tbsp
- Shawarma Spice Blend
1 tbsp | 2 tbsp
- White Wine Vinegar
1 tbsp | 2 tbsp

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.

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Measuring spoons, large bowl, whisk, large non-stick pan, paper towels

1



Cook chicken

- Before starting, wash and dry all produce.

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- Heat a large non-stick pan over medium heat.
- Meanwhile, pat **chicken** dry with paper towels. Season with **salt**, **pepper** and **Shawarma Spice Blend**.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. Sear until golden-brown and cooked through, 3-4 min per side. **

2



Prep

- Meanwhile, halve **radishes** lengthwise, then cut into thin half-moons.
- Cut **tomatoes** into ½-inch pieces.

3



Make dressing and salad

- Meanwhile, add **vinegar**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (**NOTE**: This is your salad dressing.)
- Add **spring mix**, **tomatoes**, **radishes** and **croutons** to the bowl with **dressing**. Toss to combine.

4



Finish and serve

- Divide **salad** between plates. Top with **chicken**.
- Drizzle **yogurt sauce** over **chicken**.
- Sprinkle with **feta cheese**.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1 | Cook chicken

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If you've opted to get **chicken breasts**, cut into 1-inch pieces, then cook them in the same way the recipe instructs you to cook the **diced chicken**.

♦ 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.



Issue with your meal? Scan the QR code to share your feedback.