



# DINNERLY



## Shawarma Chicken with Tomatoes & Toasted Pita

 ca. 20min  4 Servings

Shawarma is not usually a dish that you might get to make at home. We don't know about you, but we sure as heck don't have a handy rotating spit piled high with a cone of meat rotating near an open flame. But what we do have is a ton of spices and enthusiasm. So we went for it with our baharat spice blend to bring you the closest thing to shawarma as we could muster in 30 minutes. We've got you...

#### WHAT WE SEND

- scallion
- boneless, skinless chicken breasts
- plum tomatoes

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

#### TOOLS

- large skillet

#### ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 440.0kcal, Fat 12.0g, Proteins 41.0g, Carbs 39.0g



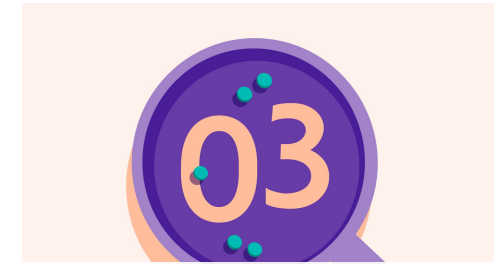
#### 1. Prep veggies

Core **tomatoes**, then cut into ¼-inch pieces. Trim ends from ⅔ of the **scallions**, then thinly slice. In a small bowl, thin **sour cream** by adding 1 **teaspoon water** at a time to make a spoonable sauce.



#### 2. Marinate veggie

In a medium bowl, whisk 2 **teaspoons vinegar** and 4 **teaspoons oil**. Season with a **pinch each salt and pepper**. Add **tomatoes** and **scallions** to bowl, stir to coat. Set aside.



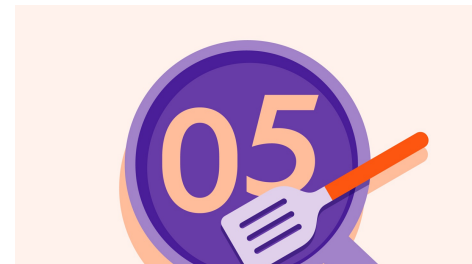
#### 3. Season chicken

Pat **chicken** dry, then pound to an even ¼-inch thickness, if necessary. Lightly rub with **oil**. Season all over with 1 ½ **teaspoons baharat spice blend**, 1 **teaspoon salt**, and a **few grinds pepper**, patting to help the seasoning adhere.



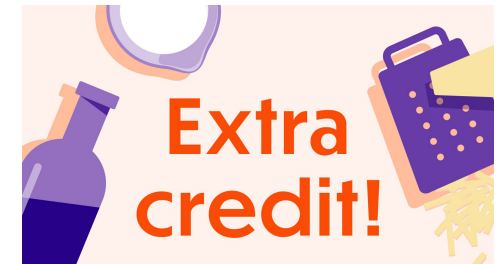
#### 4. Cook chicken

Heat 1 **tablespoon oil** in a large skillet over medium-high. Cook **chicken** until lightly browned and cooked through, about 3 minutes per side. Transfer chicken to plates, and wipe out skillet.



#### 5. Warm pitas & serve

Brush **pitas** all over with **oil**. Return the same skillet to medium-high heat. Working one at a time, transfer pita to skillet and cook over medium-high until lightly browned and warm, about 15 seconds per side. Cut **pitas** into quarters. Serve **chicken** with **marinated tomatoes**, **pita triangles**, and **sour cream**. Enjoy!



#### 6. Spice it up!

Go ahead and hit your chicken with some of your favorite hot sauce to spice it up a bit.