



Baharat Pulled Chicken Flatbreads

with Halloumi & Potato Fries, Herby Salad and Garlic Yoghurt

Street Food 30 Minutes • Mild Spice

34



Potatoes



Garlic Clove



Red Onion



Baharat Spice



Honey



Chicken Thigh



Halloumi



Flat Leaf Parsley



Rocket



Greek Style Flatbreads



Greek Style Natural Yoghurt

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Aluminium Foil, Baking Tray, Garlic Press, Bowl, Kitchen Paper and Frying Pan.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Clove**	3	4	6
Red Onion**	1	1	2
Baharat Spice	2 pots	2 pots	4 pots
Honey	1 sachet	1 sachet	2 sachets
Chicken Thigh**	4	6	8
Halloumi** 7)	250g	375g	500g
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Rocket**	20g	40g	40g
Greek Style Flatbreads 7) 13)	2	3	4
Greek Style Natural Yoghurt** 7)	75g	150g	150g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	734g	100g
Energy (kJ/kcal)	5299/1267	722/173
Fat (g)	63	9
Sat. Fat (g)	28	4
Carbohydrate (g)	104	14
Sugars (g)	16	2
Protein (g)	76	10
Salt (g)	4.04	0.55

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Make the Chips

Preheat your oven to 200°C. Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Pop the chips onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.** When the oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through. Peel the **garlic cloves** and pop **two thirds** into a small piece of foil with a drizzle of **oil**, then scrunch to enclose it. Add the **garlic parcel** to the **chips** tray and roast until soft, 10-12 mins.



Fry the Halloumi

Remove the **halloumi chips** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry. Heat a drizzle of **oil** in a medium frying pan on medium-high heat. Once hot, add the **halloumi** and fry until golden, 2-3 mins each side. Remove from the heat. Pick the **parsley leaves** from their stalks (discard the stalks) and pop into a medium bowl with the **rocket**. Drizzle with some **oil** and set aside.



Marinate the Chicken

Meanwhile, peel and grate the remaining **garlic** (or use a garlic press). Halve and peel the **red onion**, then cut each half into 6 wedges. Pop the **onion, baharat spice, grated garlic, honey** and **chicken** into a large bowl. **TIP: If your honey has hardened, pop it into a bowl of hot water for 1 min.** **IMPORTANT: Wash your hands after handling raw chicken and its packaging.** Add a drizzle of **oil** and season with **salt** and **pepper**. Mix together and set aside.



Make the Garlic Yogurt

Pop the **flatbreads** into the oven to warm through, 3-4 mins. Remove the **roasted garlic** from the foil and mash with a fork. Pop into a small bowl with the **yoghurt**, mix together then season to taste. Once the **chicken** is cooked, remove from the oven and shred using two forks.



Roast the Chicken

Drain the **halloumi**, then slice in half through the middle to make 2 slabs. Cut each **slab** lengthways into 4 to make 8 **chips** in total. Place into a small bowl of **cold water** and leave to soak. Put the **marinated chicken** and **onion** onto another baking tray and bake on the middle shelf of the oven until cooked through, 16-18 mins. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**



Finish and Serve

When everything is ready, place a **flatbread** onto each plate. Top with the **herby rocket**, then the **baharat chicken** and the **onions**. Finish with a drizzle of **garlic yoghurt** and serve the **potato** and **halloumi fries** alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.