

# Baharat Pulled Chicken Flatbreads

with Halloumi & Potato Fries, Herby Salad and Garlic Yoghurt

Street Food 30 Minutes • Mild Spice







Potatoes





Red Onion



**Baharat Spice** 





Chicken Thigh



Halloumi



Flat Leaf Parsley





Greek Style Flatbreads



Greek Style NaturalYoghurt

# Before you start

Our fruit and veggies need a little wash before you

# 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 <b>7) 13)</b>	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.

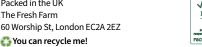
#### Contact

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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.



#### 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.



#### 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.



# 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.



### 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.



### 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!



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.