



# Chicken and Halloumi Shawarma

with Roasted Garlic Yoghurt, Salad and Wedges

Street Food 35-45 Minutes • Mild Spice • 1 of your 5 a day

31



Potatoes



Chermoula Spice Mix



Red Onion



Chicken Thigh



Shawarma  
Spice Mix



Garlic Clove



Low Fat  
Natural Yoghurt



Halloumi



Baby Gem  
Lettuce



Baby Plum  
Tomatoes



Plain Naan



Dukkah Mix

Pantry Items  
Olive Oil

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, aluminium foil, frying pan and bowl.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Chermoula Spice Mix	1 pot	1 pot	2 pots
Red Onion**	1	1	2
Chicken Thigh**	3	4	6
Shawarma Spice Mix	1 sachet	1 sachet	2 sachets
Garlic Clove**	2	3	4
Low Fat Natural Yoghurt** (7)	150g	225g	300g
Halloumi** (7)	250g	375g	500g
Baby Gem Lettuce**	1	2	2
Baby Plum Tomatoes	125g	250g	250g
Olive Oil for the Dressing*	1 tbsp	1 ½ tbsp	2 tbsp
Plain Naan (7) (11) (13)	2	3	4
Dukkah Mix (1) (2) (3) (10)	1 sachet	1 sachet	2 sachets

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	849g	100g
Energy (kJ/kcal)	5429/1298	639/153
Fat (g)	60.4	7.1
Sat. Fat (g)	25.7	3.0
Carbohydrate (g)	119.7	14.1
Sugars (g)	17.2	2.0
Protein (g)	72.4	8.5
Salt (g)	4.19	0.49

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

1) Peanut 2) Nuts 3) Sesame 7) Milk 10) Celery 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to [hellofresh.co.uk](https://hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



## 1 Prep the Wedges

Preheat your oven to 200°C.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, sprinkle over the **chermoula spice mix**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. **TIP: Use two baking trays if necessary.**

Once the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## 4 Fry the Halloumi

Drain the **halloumi** and cut into slices (3 per person).

Halfway through the **chicken** cooking time, heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **halloumi** and fry until golden, 2-3 mins each side. Remove from the heat.

Meanwhile, trim the **baby gem** and separate the leaves.

Halve the **tomatoes** and pop them into a medium bowl with the **olive oil for the dressing** (see ingredients for amount). Season with **salt** and **pepper**, then set aside.



## 2 Roast the Chicken

Meanwhile, halve, peel and cut the **red onion** into 1cm thick slices.

Pop the **chicken thighs** and **onion** onto another large baking tray. Drizzle with **oil**, sprinkle over the **shawarma spice mix**, then season with **salt** and **pepper**. Toss to coat, then arrange in an even layer.

Roast on the middle shelf of your oven until golden, 20-25 mins. **IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging. The chicken is cooked when no longer pink in the middle.**



## 5 Finish Up

When everything is almost ready, sprinkle the **naans** with a little **water** and pop them into the oven to warm through, 2-3 mins.

Remove the cooked **chicken** and **onions** from the oven, then use two forks to pull the **chicken** apart into shreds.

Add the **lettuce** to the bowl with the **tomatoes** and toss together.



## 3 Garlic Time

Meanwhile, pop the **garlic** (unpeeled) into a piece of foil with a drizzle of **oil** and scrunch to enclose it. Add it to the **chicken** baking tray and roast until soft, 10-12 mins.

Once the **garlic** has roasted and cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

Pop the **roasted garlic** and **yoghurt** into a small bowl, season with **salt** and **pepper**, then mix together and set aside.



## 6 Serve

Transfer the **naans** to your plates and top with the **pulled chicken**, **fried halloumi** and **roasted onion**.

Spoon over the **roasted garlic yoghurt** and sprinkle the **dukkah** on top to finish.

Serve the **salad** and **wedges** alongside.

## Enjoy!