

# Chicken and Halloumi Shawarma

with Roasted Garlic Yoghurt, Salad and Wedges

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



-  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

## 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

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Chermoula Spice Mix	1 sachet	1 sachet	2 sachets
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
Plain Naan 7) 13)	2	3	4
Dukkah Mix 1) 2) 3) 10)	1 sachet	1 sachet	2 sachets

Pantry	2P	3P	4P
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	864g	100g
Energy (kJ/kcal)	5322/1272	616/147
Fat (g)	59.4	6.9
Sat. Fat (g)	25.5	3.0
Carbohydrate (g)	112.6	13.0
Sugars (g)	19.3	2.2
Protein (g)	72.4	8.4
Salt (g)	3.97	0.46

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

1) Peanut 2) Nuts 3) Sesame 7) Milk 10) Celery 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.

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## 1 Prep the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

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.**

When 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 in the dressing.



## 3 Garlic Time

Meanwhile, pop the **garlic** (no need to peel) into a piece of foil with a drizzle of **oil** and scrunch to enclose it. Add the **parcel** to the **chicken** baking tray and roast until soft, 10-12 mins.

Once the **garlic** has 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!