

Chicken and Halloumi Shawarma

with Roasted Garlic Yoghurt, Spiced Wedges and Baby Gem Salad

Street Food 35-45 Minutes • Mild Spice • 2 of your 5 a day







Potatoes







Red Onion



Chicken Thigh



Shawarma



Garlic Clove

Seasoning Mix



Natural Yoghurt



Halloumi



Baby Gem Lettuce



Medium Tomato



Plain Naan Breads



Dukkah Mix

Pantry Items Oil, Salt, Pepper, Olive Oil

Before you start

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

Cooking tools

Baking tray, aluminium foil, kitchen scissors, bowl and frying pan.

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 Seasoning 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 |
| Medium Tomato | 1 | 1 | 2 |
| Plain Naan Breads 7) 13) | 2 | 3 | 4 |
| Dukkah Mix 1) 2) 3) 10) | 1 sachet | 1 sachet | 2 sachets |
| | | | |
| Pantry | 2P | 3P | 4P |

Nutrition

Olive Oil for the Dressing* 1 tbsp

*Not Included **Store in the Fridge

| Typical Values | Per serving | Per 100g |
|---|-----------------------|--------------------|
| for uncooked ingredient | 873g | 100g |
| Energy (kJ/kcal) | 5681/1358 | 651/156 |
| Fat (g) | 63.0 | 7.2 |
| Sat. Fat (g) | 25.8 | 3.0 |
| Carbohydrate (g) | 123.9 | 14.2 |
| Sugars (g) | 21.3 | 2.4 |
| Protein (g) | 75.4 | 8.6 |
| Salt (g) | 4.61 | 0.53 |
| Carbohydrate (g) Sugars (g) Protein (g) | 123.9 21.3 75.4 | 14.2 2.4 8.6 |

1½ tbsp

2 tbsp

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

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.

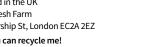
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Spice the Wedges

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.



Roast the Chicken

Meanwhile, halve, peel and cut the red onion into 1cm thick half moons.

Pop the chicken thighs and onion onto another large baking tray. Drizzle with **oil**, sprinkle over the shawarma seasoning 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.



Garlic Time

While everything cooks, 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.



Fry the Halloumi

Halfway through the chicken cooking time, heat a drizzle of oil in a large frying pan on medium-high heat.

Once the pan is 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.

Cut the **tomato** into 1cm chunks and pop them into a medium bowl with the olive oil for the dressing (see pantry for amount). Season with salt and pepper, then set aside.



Finish Up

When everything's 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 **onion** from the oven, then use two forks to pull the chicken apart into shreds.

Add the **lettuce** to the bowl of **tomatoes** and toss in the dressing.



Assemble and 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!

