

# 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



Chermoula Spice Mix



Red Onion



Chicken Thigh



Shawarma Seasoning Mix



Garlic Clove



Low Fat 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
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	873g 5681 /1358	100g 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

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.

## Contact

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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.



## 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.



## 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.**



## 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**.



## 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.



## 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!