



Chicken and Halloumi Shawarma

with Roasted Garlic Yoghurt, Spiced Chips and Baby Gem Salad

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Street Food 40-45 Minutes • Mild Spice • 2 of your 5 a day



Baking Potato



Chermoula Spice Mix



Red Onion



Chicken Thigh



Roasted Spice and Herb Blend



Garlic Clove



Low Fat Natural Yoghurt



Halloumi



Baby Gem Lettuce



Medium Tomato



Greek Style Flatbreads

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
Baking Potato	1	1½	2
Chermoula Spice Mix	½ sachet	¾ sachet	1 sachet
Red Onion**	1	1	2
Chicken Thigh**	3	4	6
Roasted Spice and Herb Blend	1 sachet	1 sachet	1 sachet
Garlic Clove**	2	3	4
Low Fat Natural Yoghurt** 7)	75g	150g	150g
Halloumi** 7)	250g	375g	500g
Baby Gem Lettuce**	1	2	2
Medium Tomato	1	1	2
Greek Style Flatbreads 13)	2	3	4

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

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	725g	100g
Energy (kJ/kcal)	4719 /1128	651 /156
Fat (g)	59.5	8.2
Sat. Fat (g)	26.2	3.6
Carbohydrate (g)	76.4	10.5
Sugars (g)	16.2	2.2
Protein (g)	75.7	10.5
Salt (g)	4.23	0.58

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

Allergens

7) Milk 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 Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.
Chop the **potato** 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**, sprinkle over the **chermoula spice mix** (add less if you'd prefer things milder), 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 hot, add the **halloumi** and fry until golden, 2-3 mins each side. Remove from the heat.

Meanwhile, trim the **baby gem**, quarter, then separate the leaves.

Cut the **tomato** into 1cm chunks and pop 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 **roasted spice and herb blend**, 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. It's cooked when no longer pink in the middle.



Finish Up

When everything's almost ready, pop the **flatbreads** (1 per person) into the oven until warm and starting to turn golden, 3-4 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.

Drain the **halloumi**, then cut it into 3 slices per person.



Assemble and Serve

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

Spoon over the **roasted garlic yoghurt**.

Serve the **salad** and **spiced chips** alongside.

Enjoy!