



SHAWARMA-RAMA CHICKEN SALAD SANDWICHES

with Baby Lettuce Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lemon



2 | 4
Scallions



1 | 2
Baby Lettuce



10 oz | 20 oz
Chicken Breast Strips



1 | 2
Shawarma Spice Blend



1 oz | 2 oz
Dried Apricots



4 TBSP | 8 TBSP
Yogurt
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 | 4
Brioche Buns
Contains: Eggs, Milk, Soy, Wheat



1 tsp | 2 tsp
Hot Sauce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

SHAWARMA SPICE BLEND

An aromatic blend of turmeric, cumin, coriander, and allspice

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 750



PLUMPED UP

Why do we ask you to microwave the dried apricots with lemon juice? It plumps them up and balances their sweetness with deliciously tangy flavor.

BUST OUT

- Paper towels
- Plastic wrap
- Large pan
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¾ tsp | 1½ tsp)
- Olive oil (1 TBSP | 1 TBSP)

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1 PREP

- Wash and dry produce.
- Quarter **lemon**. Thinly slice **scallions**. Trim and discard root end from **lettuce**; separate leaves.



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **Shawarma Spice Blend, salt, and pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Transfer chicken to a cutting board to cool.



3 SOFTEN APRICOTS

- In a small microwave-safe bowl, combine **apricots, juice from half the lemon, and ½ tsp sugar (1 tsp for 4 servings)**.
- Cover bowl with plastic wrap; microwave until apricots are slightly softened and plump, 30-35 seconds.



4 MAKE CHICKEN SALAD

- Roughly chop **chicken** into bite-size pieces if necessary.
- In a large bowl, combine chicken, **scallions, apricots and their liquid, yogurt, mayonnaise, a drizzle of olive oil, ¼ tsp sugar (½ tsp for 4 servings), a big pinch of salt, and pepper**. Taste and season with more **salt and pepper** if desired.



5 ASSEMBLE SANDWICHES

- Halve **buns** and toast until golden.
- Top each bottom bun with a **few lettuce leaves** and **chicken salad**; drizzle chicken salad with as much **hot sauce** as you like. Close **sandwiches**.
- Wipe out bowl used for chicken salad. Roughly chop remaining lettuce leaves and place in same bowl. Add **juice from one lemon wedge (two wedges for 4 servings)** and a **large drizzle of olive oil**; toss to combine. Season with **salt and pepper** to taste.



6 SERVE

- Divide **sandwiches and salad** between plates. Serve.

*Chicken is fully cooked when internal temperature reaches 165°.