

# **INGREDIENTS**

2 PERSON | 4 PERSON







10 oz | 20 oz Chicken Breast Strips



4 TBSP | 8 TBSP Yogurt Contains: Milk



Scallions



Baby Lettuce



Shawarma Spice Blend



1 oz | 2 oz **Dried Apricots** 



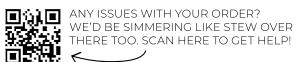
2 TBSP | 4 TBSP Mayonnaise **Contains: Eggs** 

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



1 tsp | 2 tsp Hot Sauce





# **HELLO**

# **SHAWARMA SPICE BLEND**

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

# SHAWARMA-RAMA CHICKEN SALAD SANDWICHES

with Baby Lettuce Salad





### **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 (3/4 tsp | 11/2 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, 1/4 tsp sugar (1/2 tsp for 4 servings), a big pinch of salt, and pepper. Taste and season with more salt and pepper if desired.



- Halve **buns** and toast until golden.
- Top each bottom bun with a **few** lettuce leaves and chicken saladdrizzle 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.



• Divide sandwiches and salad between plates. Serve.