

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



1TBSP | 1TBSP Shawarma Spice Blend



Mini Cucumber



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs

Tomato



Lemon

Red Onion



2 TBSP | 4 TBSP Yogurt Contains: Milk



½ Cup | 1 Cup Feta Cheese Contains: Milk



10 20 Falafel



Pitas Contains: Sesame. Wheat



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

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.

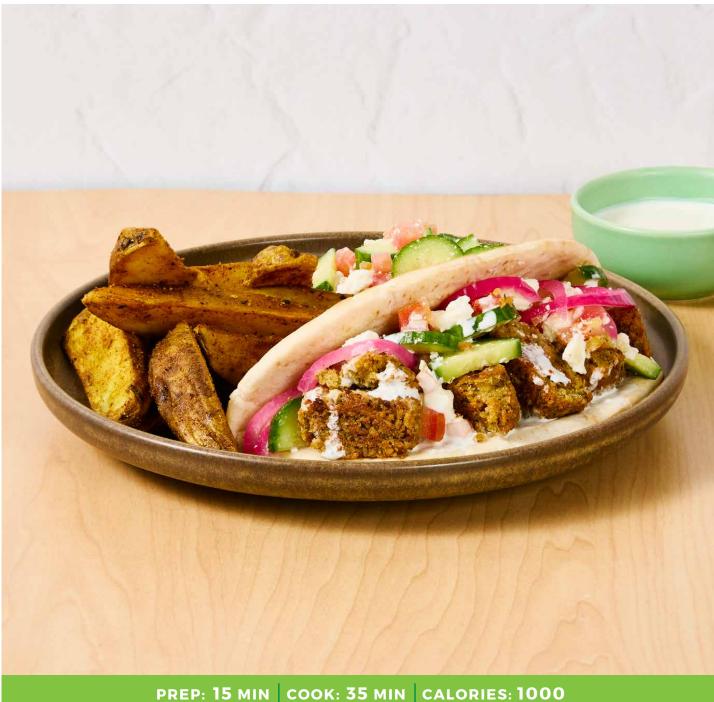


10 oz | 20 oz S Chopped Chicken



FALAFEL & FETA SALAD PITA WRAPS

with Pickled Onion, Yogurt Sauce & Shawarma-Spiced Potatoes





BUST OUT

- Baking sheet
- Medium bowl
- · 2 Small bowls
- Large pan
- Plastic wrap
- Paper towels
- Kosher salt
- · Black pepper
- Cooking oil (4 tsp | 4 tsp) (1 tsp | 1 tsp) 🔄
- Olive oil (1 TBSP | 2 TBSP)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com



I ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Cut **potatoes** into ½-inch-thick wedges; toss on a baking sheet with a large drizzle of oil, half the Shawarma Spice Blend (all for 4 servings), salt, and pepper.
- Roast on top rack until browned and tender 20-25 minutes



2 PREP

- · Meanwhile, halve, peel, and very thinly slice half the onion (whole onion for 4 servings). Ouarter lemon. Trim and halve cucumber lengthwise: cut crosswise into 1/4-inch-thick half-moons. Dice tomato into 1/4-inch pieces.
- Open package of **chicken*** and drain off any excess liquid. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken in a single layer and season with salt and pepper. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



3 PICKLE ONION

- In a small microwave-safe bowl, combine sliced onion, juice from half the lemon, and a pinch of salt.
- Cover with plastic wrap and microwave until tender, 30-50 seconds. Set aside, stirring occasionally, until ready to serve.



4 MAKE SAUCE & FETA SALAD

- In a second small bowl, combine mayonnaise, yogurt, and juice from one lemon wedge (two wedges for 4 servings). Taste and season with salt and pepper if desired.
- · In a medium bowl, toss together cucumber, tomato, feta, 1 TBSP olive oil (2 TBSP for 4). a pinch of salt, and pepper.



5 COOK FALAFEL

- Halve falafel.
- Heat a large drizzle of oil in a large pan over medium-high heat. Add falafel and cook until golden and crispy, 2-3 minutes per side. Remove pan from heat.
- Use pan used for chicken here.



6 WARM PITAS

• Once potatoes are done roasting, wrap pitas in damp paper towels and microwave until warm and pliable, 20-30 seconds.



7 SERVE

- Divide **pitas** between plates and evenly spread with half the yogurt sauce. Top with falafel and as much salad and pickled onion (draining first) as you like. Drizzle with as much remaining yogurt sauce as you like, then fold up like a taco. TIP: Add a few potato wedges for even more flavor and texture!
- Serve with **potato wedges**, any remaining yogurt sauce, and any remaining salad on
- Top pitas with chicken along with falafel, salad, and pickled onion (draining first).



WK 31-23