



MARINATED CHICKEN SHAWARMA SKEWERS

with Onion & Tomatoes over Scallion Rice

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Chicken Cutlets



2 oz | 4 oz
Creamy Shawarma Sauce
Contains: Milk, Soy



2 | 4
Scallions



1 | 2
Red Onion



8 | 16
Wooden Skewers



1 Clove | 2 Cloves
Garlic



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Chicken Stock Concentrate



4 oz | 8 oz
Grape Tomatoes



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



HELLO

CREAMY SHAWARMA SAUCE

Thick, creamy, and flavored with chili, sumac, toasted garlic, and earthy cumin

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 570



DIVIDE & CONQUER

Why separate scallion whites from greens? The whites are firmer and more oniony—better for cooking; the greens are mild and tender, perfect for a garnish.

BUST OUT

- Paper towels
- Small pot
- Small bowl
- Large pan
- Large bowl
- Aluminum foil
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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.

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1 MARINATE CHICKEN

- Pat **chicken*** dry with paper towels; cut into 1½-inch cubes.
- Mince **garlic**. In a small bowl, combine garlic with **shawarma sauce**.
- In a large bowl, combine chicken with **half the shawarma sauce** until coated. Cover with plastic wrap and set aside until ready to use in Step 4. (**Wash and dry cutting board thoroughly or use a second cutting board in the next step.**)



4 MAKE SKEWERS

- While rice cooks, carefully thread **chicken, tomatoes, and onion** onto **skewers**, alternating ingredients (**you should have 6-8 skewers; 12-16 skewers for 4 servings**). (**TIP: Be sure the chicken is still coated in shawarma sauce! If not, slather on a bit more before cooking.**) Discard any marinade left in bowl.
- Season **chicken skewers** generously all over with **salt and pepper**.



2 PREP

- **Wash and dry produce.** Place **skewers** in a shallow dish and cover with water to soak (**this helps prevent the skewers from burning!**).
- Trim and thinly slice **scallions**, separating whites from greens. Halve, peel, and dice **onion** into 1-inch pieces.



5 COOK SKEWERS

- Heat a **large drizzle of oil** in a large pan (**or grill pan**) over medium-high heat. Working in batches, add **chicken skewers** in a single layer and cook until veggies are browned and chicken is cooked though, 4-6 minutes per side. **TIP: Cover pan with a lid after flipping to help everything cook more evenly.**
- Transfer chicken skewers to a plate and tent with foil. **TIP: If you have any leftover veggies, cook them up and serve on the side.**



3 COOK RICE

- In a small pot, combine **rice, ¾ cup water (1½ cups for 4 servings), scallion whites, stock concentrate**, and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low.
- Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**.
- To bowl with **remaining shawarma sauce**, add **water** 1 tsp at a time until sauce reaches a drizzling consistency. Taste and season with **salt and pepper** if desired.
- Divide rice between plates. Top with **chicken skewers** and remaining shawarma sauce. Garnish with **scallion greens** and serve.

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