



LOADED SHAWARMA-STYLE CHICKEN & RICE BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



1 | 2
Bell Pepper*



1 | 2
Mini Cucumber



1 | 2
Tomato



1 | 2
Lemon



3/4 Cup | 1 1/2 Cups
Jasmine Rice



1 TBSP | 2 TBSP
Shawarma Spice Blend



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Hummus
Contains: Sesame



1/2 Cup | 1 Cup
Feta Cheese
Contains: Milk



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.



2 | 4
Pitas
Contains: Sesame, Wheat

Calories: 1130



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 910



BUST OUT

- Small pot
- Baking sheet
- Paper towels
- Medium bowl
- 2 Small bowls

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (4 tsp | 7 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.



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP (2 TBSP for 4). Halve, core, and thinly slice **bell pepper** into strips. Trim and finely dice **cucumber**. Dice **tomato** into ¼-inch pieces. Quarter **lemon**.



2 COOK RICE

- In a small pot, combine **rice, 1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer.
- Cook until rice is tender, 15-18 minutes (18-20 minutes for 4). Keep covered off heat until ready to serve. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



3 SEASON VEGGIES

- Meanwhile, toss **sliced onion** and **bell pepper** on a baking sheet with a **drizzle of oil, 1 tsp Shawarma Spice Blend (2 tsp for 4 servings), salt, and pepper.** (You'll use the rest of the Shawarma Spice Blend in the next step.)
- Push **veggies** to one side of sheet (for 4, leave veggies spread out across sheet).



4 ROAST CHICKEN & VEGGIES

- Pat **chicken*** dry with paper towels. Place chicken on opposite side of sheet from **veggies (for 4 servings, place chicken on a second baking sheet)**. Rub with a **drizzle of oil**; season all over with **remaining Shawarma Spice Blend, salt, and pepper.**
- Roast on top rack until chicken is cooked through and veggies are tender, 15-20 minutes. (For 4, roast chicken on top rack and veggies on middle rack.)



5 MAKE SALAD

- Meanwhile, in a medium bowl, combine **cucumber, tomato, minced onion, ½ tsp garlic powder (you'll use more later)**, and **juice from one lemon wedge (1 tsp garlic powder and juice from two lemon wedges for 4 servings)**.
- Add a **drizzle of olive oil** and season with **salt and pepper**. Stir to combine.



6 MIX HUMMUS & MAKE CREMA

- In a small bowl, combine **hummus, remaining garlic powder, 1 TBSP olive oil, and juice from one lemon wedge (2 TBSP olive oil and juice from two lemon wedges for 4 servings)**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper.**
- Place **sour cream** in a separate small bowl. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt.**



7 FINISH & SERVE

- Fluff **rice** with a fork and stir in **1 TBSP butter (2 TBSP for 4 servings)**.
 - Slice **chicken** crosswise.
 - Serve chicken, rice, **veggies, tomato-cuke salad, hummus, crema, feta, and remaining lemon wedges** family style.
- Microwave **pitax** until warm and pliable, 10-15 seconds; halve crosswise to form pockets. Serve alongside **chicken and rice bar.**

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