



CHICKEN THIGH SHAWARMA PITA BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1

Red Onion



1 | 2

Lemon



1 | 2

Tomato



1 | 2

Mini Cucumber



1 tsp | 1 tsp

Dried Oregano



3 TBSP | 6 TBSP

Sour Cream
Contains: Milk



4 TBSP | 8 TBSP

Yogurt
Contains: Milk



1 tsp | 2 tsp

Garlic Powder



10 oz | 20 oz
Diced Chicken
Thighs



1 TBSP | 1 TBSP
Shawarma Spice
Blend



2 | 4
Pitas
Contains: Sesame,
Wheat



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



HelloCustom

2 PERSON | 4 PERSON

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



1 Cup | 2 Cups
Feta Cheese
Contains: Milk

Calories: 710



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 550



HELLO

BUILD-A-PLATE

Delight everyone's palates with this super-customizable meal! If you chose to add extras, you can serve up feta cheese for a flavorful topping!

IN A PICKLE

Microwaving sliced onion in lemon juice helps the sugar and salt dissolve quickly and speeds up the pickling process.

BUST OUT

- 3 Small bowls
- Plastic wrap
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Olive oil (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Large pan
- Paper towels

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



1 PREP

- **Wash and dry produce.**
- Halve, peel and thinly slice **half the onion** (all for 4 servings). Quarter **lemon**. Dice **tomato** into ½-inch pieces. Trim and dice **cucumber**.



3 COOK CHICKEN

- 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; season with **half the Shawarma Spice Blend** (all for 4 servings), **remaining garlic powder, salt, and pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



2 MAKE TOPPINGS

- In a small microwave-safe bowl, combine **sliced onion**, ½ tsp **sugar** (1 tsp for 4 servings), **juice from half the lemon**, and a **large pinch of salt**. Cover with plastic wrap; microwave for 60 seconds. Set aside to pickle, stirring occasionally.
- In a separate small bowl, combine **tomato, cucumber, half the oregano**, and a **drizzle of olive oil** (all the oregano and a large drizzle of olive oil for 4). Season with **salt and pepper**.
- In a third small bowl, combine **sour cream, yogurt**, and **half the garlic powder** (you'll use the rest of the garlic powder in the next step). Season with **salt and pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



4 FINISH & SERVE

- Wrap **pitas** in damp paper towels and microwave until warm and pliable, 60 seconds.
- Serve **pickled onion** (draining first), **tomato-cucumber salad**, **white sauce, chicken, pitas**, and **remaining lemon wedges** family style so everyone can build their own plate.

Serve **feta** alongside **pita bar**.