



# CHICKEN SHAWARMA BOWLS

with Turmeric Couscous, Roasted Veggie Medley & Garlicky White Sauce



## HELLO TURMERIC

This warming spice from the ginger family adds subtle peppery heat and a beautiful golden hue to couscous.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 690**



Garlic



Shawarma Spice Blend



Zucchini



Scallions



Sour Cream  
(Contains: Milk)



Turmeric



Hummus



Yogurt  
(Contains: Milk)



Chicken Cutlets



Roma Tomato



Lemon



Chicken Stock Concentrate



Couscous  
(Contains: Wheat)



Hot Sauce

## START STRONG

Mezze is a Mediterranean combo of small, flavorful dishes and dips similar to Spanish tapas. This mezze-style dinner takes inspiration from the dining concept with layers of different tasty components all assembled in one bowl. Rather than mixing everything together, curate your bites (a scoop of hummus here, a piece of chicken there!) for a fun eating experience.

## BUST OUT

- Medium bowl
- Paper towels
- Small bowl
- Baking sheet
- Olive oil (2 TBSP | 3 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Large pan
- Small pot
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Yogurt 4 TBSP | 8 TBSP
- Shawarma Spice Blend 1 TBSP | 2 TBSP
- Chicken Cutlets\* 10 oz | 20 oz
- Zucchini 1 | 2
- Roma Tomato 1 | 2
- Scallions 2 | 4
- Lemon 1 | 1
- Sour Cream 4 TBSP | 8 TBSP
- Chicken Stock Concentrate 1 | 2
- Turmeric 1 tsp | 1 tsp
- Couscous ½ Cup | 1 Cup
- Hummus 4 TBSP | 8 TBSP
- Hot Sauce 1 tsp | 2 tsp

\* Chicken is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

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## 1 MARINATE CHICKEN

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Mince **garlic**. In a medium bowl, combine **yogurt**, half the garlic, half the **Shawarma Spice** (you'll use the rest later), **1 TBSP olive oil**, **1 tsp salt**, and **pepper**. (For 4 servings, use 2 TBSP olive oil and 2 tsp salt.) Pat **chicken** dry with paper towels; add to bowl and turn to coat. Set aside to marinate.



## 4 COOK CHICKEN

Meanwhile, heat a drizzle of **olive oil** in a large, preferably nonstick, pan over medium heat. Remove **chicken** from marinade; allow excess to drip off. Add chicken and cook until browned and cooked through, 6-8 minutes per side. (**TIP:** Medium heat is key in preventing the marinade from burning. If chicken begins to brown too quickly, lower the heat.) Turn off heat; transfer chicken to a cutting board. Once cool enough to handle, slice crosswise.

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## 2 PREP & MAKE WHITE SAUCE

Trim and dice **zucchini** into ½-inch pieces. Dice **tomato** into 1-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lemon**. In a small bowl, combine **sour cream** and remaining **garlic** to taste. Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 5 COOK COUSCOUS

While chicken cooks, heat a drizzle of **olive oil** in a small pot over medium-high heat. Add **scallion whites**; cook until slightly softened, 1 minute. Add **stock concentrate**, **¾ cup water**, **¼ tsp turmeric** (be sure to measure), **1 TBSP butter**, and a pinch of **salt**. (For 4 servings, use 1½ cups water, ½ tsp turmeric, and 2 TBSP butter.) Once boiling, stir in **couscous**; cover pot and remove from heat. Let stand until water has absorbed and couscous is tender, at least 5 minutes.



## 3 ROAST VEGGIES

Toss **zucchini** and **tomato** on a baking sheet with a drizzle of **olive oil**, remaining **Shawarma Spice**, **salt**, and **pepper**. Roast on top rack until veggies are browned and tender, 15-18 minutes.



## 6 FINISH & SERVE

Fluff **couscous** with a fork and season with **salt** and **pepper**. Toss **roasted veggies** with a big squeeze of **lemon juice**. Divide couscous and veggies between bowls; top with **chicken** and dollop with **hummus**. Drizzle with **white sauce** and **hot sauce** to taste. Sprinkle with **scallion greens**. Serve with remaining **lemon wedges** on the side.

## DAIRY TO DREAM

A yogurt marinade both tenderizes meat and helps create a deep brown crust when seared. Try it again with lamb chops!

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