

Chicken Shawarma-Style Wraps

with Hummus Dressing and Fresh Salad

25 Minutes

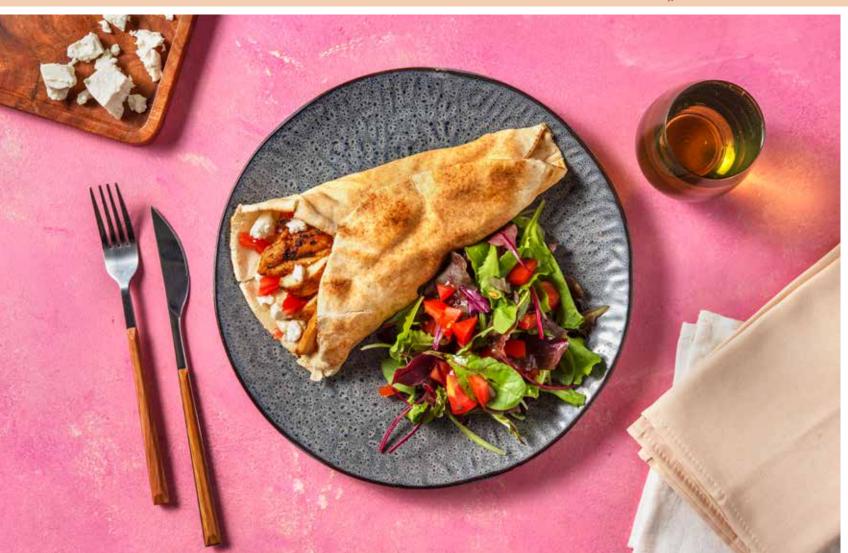








If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫





Chicken Thighs • 280 g | 560 g





1 tbsp | 2 tbsp



crumbled 1/4 cup | 1/2 cup



4 tbsp | 8 tbsp



56 g | 113 g



3 tbsp | 6 tbsp



2 | 4



Red Wine Vinegar 1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat. Cooking utensils | Baking sheet, medium bowl, aluminum foil, large bowl, small bowl, large non-stick pan, paper towels



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Cut **tomatoes** into ¼-inch pieces.
- Add hummus and sour cream to a small bowl.
- Season with half the Shawarma Spice
 Blend, salt and pepper, then stir to combine.
- Pat **chicken** dry with paper towels.



Prep chicken

- Add chicken, remaining Shawarma Spice Blend and 1 tbsp (2 tbsp) oil to a medium bowl.
- Season with salt and pepper, then toss to coat.



Cook chicken

O Swap | Chicken Breasts

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ tbsp (1 tbsp) oil, then chicken. Sear until golden-brown, 2-3 min per side.
- Remove the pan from heat. Transfer **chicken** to a foil-lined baking sheet.
- Broil in the **middle** of the oven until goldenbrown and cooked through, 6-8 min.**



Warm flatbreads

- When **chicken** is almost done, add **flatbreads** to the other side of the baking sheet with **chicken**. (NOTE: For 4 ppl, place flatbreads on a separate unlined baking sheet, toast in the bottom of the oven.)
- Toast until heated through, 1-2 min. (NOTE: Keep an eye on flatbreads so they don't burn!)



Make salad

- While **flatbreads** toast, add **vinegar**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then stir to combine.
- Add spring mix and half the tomatoes. Toss to coat.



Finish and serve

- Thinly slice chicken. Spread hummus sauce over flatbreads.
- Top flatbreads with chicken, then sprinkle remaining tomatoes and feta over top.
- Divide **wraps** and **salad** between plates.

Measurements within steps

1 tbsp (2 tbsp)

oil

3 | Cook chicken

Swap | Chicken Breasts

If you've opted to get **chicken breasts**, prepare, sear and plate them in the same way the recipe instructs you to prepare and sear the **chicken thighs**, then increase the broiling time to 8-12 min, flipping halfway.**

