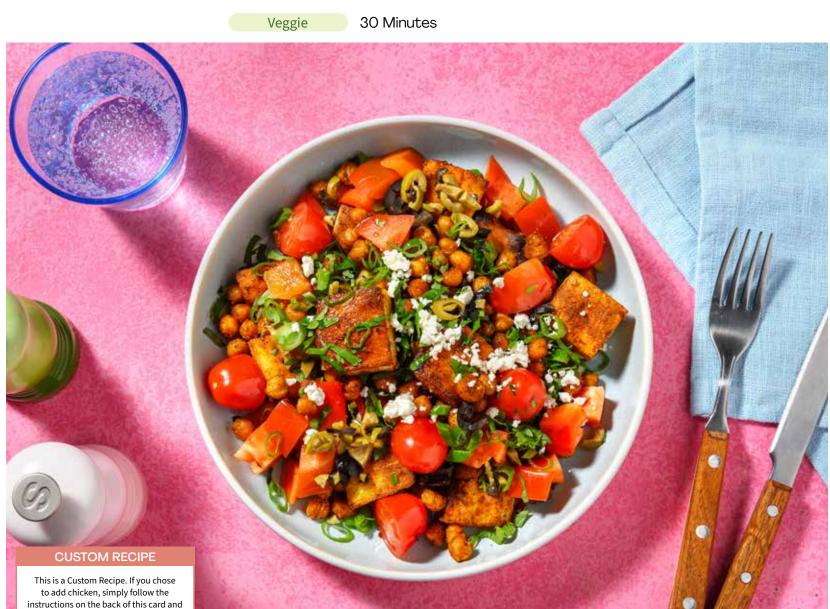


you're set. Happy cooking!

Fattoush-Inspired Salad

with Spiced Flatbreads and Feta Cheese





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Shawarma Spice



Garlic, cloves

Blend



Flatbread



Baby Tomatoes



Mixed Olives





Parsley



Green Onion

White Wine Vinegar



Sweet Bell Pepper



Feta Cheese, crumbled

HELLO SHAWARMA SPICE BLEND

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

2 Baking sheets, measuring spoons, strainer, aluminum foil, large bowl, parchment paper, whisk, paper towels

Ingredients

9. 00000		
	2 Person	4 Person
Chickpeas	370 ml	740 ml
Chicken Tenders •	310 g	620 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Garlic, cloves	2	4
Flatbread	2	4
Baby Tomatoes	113 g	227 g
Parsley	7 g	14 g
Mixed Olives	30 g	60 g
Green Onion	2	4
White Wine Vinegar	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Feta Cheese, crumbled	½ cup	1 cup
Sugar *	1 tsp	2 tsp
Oil*		
Calland Danier		

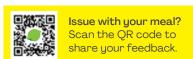
Salt and Pepper*

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.





Prep chickpeas and garlic

- Drain and rinse **chickpeas**, then pat dry with paper towels.
- Add chickpeas, half the Shawarma Spice Blend and 2 tbsp (4 tbsp) oil to a parchmentlined baking sheet. Season with salt and pepper, then toss to coat.
- Peel garlic, then toss peeled cloves with
 1/2 tbsp (1 tbsp) oil on a small sheet of foil.
 Wrap tightly and place on the same baking sheet.



Roast chickpeas and garlic

- Roast in the **middle** of the oven until **chickpeas** are almost crispy, 10-12 min.
- When almost crispy, carefully remove the baking sheet from the oven, stir **chickpeas**, then cover loosely with foil (or another baking sheet).
- Return the baking sheet to the oven and continue to bake until **chickpeas** are crispy,
 6-8 min.



Toast flatbreads

- Meanwhile, cut flatbreads into 1-inch pieces.
- Add **flatbreads**, **remaining Shawarma Spice Blend** and **1 tbsp** (2 tbsp) **oil** to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Bake in the **top** of the oven until goldenbrown and crispy, 5-6 min.



Prep

- Meanwhile, halve tomatoes.
- Thinly slice green onions.
- Core, then cut **pepper** into ½-inch pieces.
- Drain, then roughly chop olives.
- Roughly chop parsley.

If you've opted to add **chicken tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **chicken tenders**. Sear until golden-brown and cooked through, 3-4 min per side.**



Make dressing

- Add **roasted garlic cloves** to a large bowl. Using a fork, mash cloves.
- Add vinegar, 1 tsp (2 tsp) sugar, 2 tbsp
 (4 tbsp) oil and 1 tbsp (2 tbsp) water. Season with salt and pepper, then whisk to combine.



Finish and serve

- Add roasted chickpeas, green onions, tomatoes, peppers, parsley, olives and half the feta to the bowl with dressing. Toss to coat.
- Divide **spiced flatbread**s between bowls, then top with **chickpea mixture**.
- Sprinkle **remaining feta** over top.

Top final plates with chicken.

Dinner Solved!