

Tray Bake Shawarma Chicken Bowls

with Lemony Roasted Potatoes

Quick

25 Minutes







Diced Chicken Breast





Garlic Puree

Shawarma Spice Blend



Yellow Potato

Mayonnaise







Lemon



Garlic Salt



Yellow Onion



HELLO SHAWARMA SPICE BLEND

Start here

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, zester, small bowl, whisk, paper towels

Ingredients

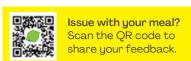
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	2 Person	4 Person
Diced Chicken Breast •	310 g	620 g
Chicken Breasts	2	4
Shawarma Spice Blend	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Yellow Potato	350 g	700 g
Mayonnaise	4 tbsp	8 tbsp
Sweet Bell Pepper	160 g	320 g
Roma Tomato	95 g	190 g
Lemon	1	2
Garlic Salt	1 tsp	2 tsp
Yellow Onion	113 g	226 g
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.
- * 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.





Roast potatoes

- Zest, then juice **lemon**.
- Cut potato into 1-inch pieces.
- Add potatoes, lemon zest, half the garlic salt and 1 tbsp oil to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 20-22 min. (NOTE: For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



Prep

- Meanwhile, cut tomato into 1/4-inch pieces.
- Core, then cut **pepper** into ½-inch slices.
- Halve, peel, then cut **onion** into 1/4-inch slices.
- Pat chicken dry with paper towels. Season with Shawarma Spice Blend and remaining garlic salt.

If you've opted to get **chicken breasts**, cut them into 2-inch pieces. Cook them in the same way the recipe instructs you to prepare and cook the **diced chicken breasts**.



Bake veggies and chicken

- Add onions, peppers, ½ tbsp (1 tbsp) oil and half the garlic puree to one side of another unlined baking sheet. Season with salt and pepper, then toss to combine.
- Add **chicken** to the other side of the baking sheet with **veggies**.
- Roast in the **bottom** of the oven until veggies are tender and chicken is cooked through, 8-12 min.**



Make garlic sauce

- Meanwhile, add mayo, ½ tbsp (1 tbsp)
 lemon juice and remaining garlic puree to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.



Dress tomatoes

- Whisk together ½ tbsp (1 tbsp) lemon juice, ½ tbsp (1 tbsp) oil and ¼ tsp (½ tsp) sugar in a medium bowl.
- Add **tomatoes**. Season with **salt** and **pepper**, then stir to combine.



Finish and serve

- Divide potatoes and veggies between bowls.
- Top with chicken and tomatoes.
- Drizzle garlic sauce over top.

Dinner Solved!