



Tray Bake Shawarma Chicken Bowls

with Lemony Roasted Potatoes












Quick 25 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

-  Diced Chicken Breast
-  Chicken Breasts
-  Shawarma Spice Blend
-  Garlic Puree
-  Yellow Potato
-  Mayonnaise
-  Sweet Bell Pepper
-  Roma Tomato
-  Lemon
-  Garlic Salt
-  Yellow Onion

HELLO SHAWARMA SPICE BLEND

Our Shawarma Spice Blend is a unique blend of smoky, sweet and delicious!

Start here

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

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

Bust out

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

Ingredients

	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*	¼ 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.



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1



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 golden-brown, 20-22 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

4



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.

2



Prep

- Meanwhile, cut **tomato** into ¼-inch pieces.
- Core, then cut **pepper** into ½-inch slices.
- Halve, peel, then cut **onion** into ¼-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**.

5



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.

3



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.**

6



Finish and serve

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

Dinner Solved!