



# 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!



Chicken Tenders



Chicken Thighs



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, 2 small bowls, whisk, paper towels

## Ingredients

	2 Person	4 Person
Chicken Tenders ♦	310 g	620 g
Chicken Thighs ♦	280 g	560 g
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	1	2
Roma Tomato	1	2
Lemon	1	2
Garlic Salt	1 tsp	2 tsp
Yellow Onion	1	2
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.



### Roast potatoes

- Zest, then juice **lemon**.
- Cut **potatoes** 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.)



### 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.



### 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**.



### 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.



### 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**. Drizzle **½ tbsp** (1 tbsp) **oil** over **chicken**.
- Roast in the **bottom** of the oven, until **veggies** are tender and **chicken** is cooked through, 8-12 min.\*\*

If you've opted to get **chicken thighs**, cook them in the same way the recipe instructs you to cook the **chicken tenders**.



### Finish and serve

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

## Dinner Solved!



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