



# MARINATED CHICKEN SHAWARMA SKEWERS

with Onion & Tomatoes over Scallion Rice

## INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz  
Chicken Cutlets



2 oz | 4 oz  
Creamy Shawarma Sauce  
Contains: Milk, Soy



2 | 4  
Scallions



1 | 2  
Red Onion



8 | 16  
Wooden Skewers



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Chicken Stock Concentrate



4 oz | 8 oz  
Grape Tomatoes



1 tsp | 2 tsp  
Hot Sauce



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### CREAMY SHAWARMA SAUCE

Thick, creamy, and flavored with chili, sumac, toasted garlic, and earthy cumin

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 580





## THE RIGHT FLUFF

Fluffing right before serving is an essential step! A fork helps each grain keep its texture, yielding lighter results.

## BUST OUT

- Paper towels
- Large pan
- Large bowl
- Aluminum foil
- Plastic wrap
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 MARINATE CHICKEN

- Pat **chicken\*** dry with paper towels; cut into 1½-inch cubes.
- In a large bowl, combine chicken with **half the shawarma sauce** until coated. Cover with plastic wrap and set aside until ready to use in Step 4. (**Wash and dry cutting board thoroughly or use a second cutting board in the next step.**)



### 2 PREP

- **Wash and dry produce.** Place **skewers** in a shallow dish and cover with water to soak (**this helps prevent the skewers from burning!**).
- Trim and thinly slice **scallions**, separating whites from greens. Halve, peel, and dice **onion** into 1-inch pieces.



### 3 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, **scallion whites**, **stock concentrate**, and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low.
- Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 4 MAKE SKEWERS

- While rice cooks, carefully thread **chicken**, **tomatoes**, and **onion** onto **skewers**, alternating ingredients (**you should have 6-8 skewers; 12-16 skewers for 4 servings**). (**TIP: Be sure the chicken is still coated in shawarma sauce! If not, slather on a bit more before cooking.**) Discard any marinade left in bowl.
- Season **chicken skewers** generously all over with **salt** and **pepper**.



### 5 COOK SKEWERS

- Heat a **large drizzle of oil** in a large pan (**or grill pan**) over medium-high heat. Working in batches, add **chicken skewers** in a single layer and cook until veggies are browned and chicken is cooked though, 4-6 minutes per side. **TIP: Cover pan with a lid after flipping to help everything cook more evenly.**
- Transfer chicken skewers to a plate and tent with foil. **TIP: If you have any leftover veggies, cook them up and serve on the side.**



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**.
- Divide rice between 4 plates. Top with **chicken skewers** and any **remaining shawarma sauce**. Garnish with **scallion greens** and as much **hot sauce** as you like. Serve.

\*Chicken is fully cooked when internal temperature reaches 165°.