



# YOU FETA BELIEVE IT CHICKEN SHAWARMA WRAPS

**FAST & FRESH**

Hummus & Tortilla Chips

BOX TO PLATE: 15 MINUTES

HELLO

## FAST & FRESH

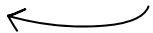
A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

- Large pan
- Whisk
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)



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CALORIES: 1090

### 1 PREP



1 | 2  
Onion



1 | 1  
Lemon



1 | 2  
Tomato

- Wash and dry produce.
- Halve, peel, and thinly slice **onion**. Quarter **lemon**. Halve **tomato** and slice into half-moons; season with **salt** and **pepper**.



### 3 TOSS



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Garlic Powder



2.5 oz | 5 oz  
Spinach

- While chicken cooks, in a large bowl, whisk together **mayonnaise**, **sour cream**, **garlic powder**, and a **squeeze of lemon**. (Save the rest for another use.)
- Add **spinach** and toss; taste and season with **salt** and **pepper**.



### 2 SIZZLE



10 oz | 20 oz  
Chopped Chicken  
Breast



1 TBSP | 2 TBSP  
Shawarma Spice  
Blend

- Add a **large drizzle of oil** to a hot large pan. Add **onion** and cook, stirring occasionally, 2 minutes.
- Open package of **chicken\*** and drain off any excess liquid. Add to pan with **onion**; season with **Shawarma Spice Blend**, **salt**, and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes more.



### 4 SERVE



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Feta Cheese  
Contains: Milk



3 oz | 6 oz  
Blue Corn Tortilla  
Chips  
Contains: Sesame



½ Cup | 1 Cup  
Hummus  
Contains: Sesame

- Wrap **tortillas** in damp paper towels; microwave for 30 seconds.
- Place **dressed spinach** in a line on the bottom half of each **tortilla**. Top with **tomato**, **chicken**, and **cheese** (you may have some filling left over—save and serve on the side).
- Fold and roll up tortillas to form **wraps**. Halve on a diagonal. Serve with **chips** and **hummus** for dipping on the side.



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