



# LOADED SHAWARMA-STYLE CHICKEN & RICE BAR

with Roasted Bell Peppers, Hummus, Tomato-Cuke Salad & Feta

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Red Onion



1 | 2  
Bell Pepper\*



1 | 2  
Mini Cucumber



1 | 2  
Tomato



1 | 2  
Lemon



¾ Cup | 1½ Cups  
Jasmine Rice



1 TBSP | 2 TBSP  
Shawarma Spice Blend



10 oz | 20 oz  
Chicken Cutlets



1 tsp | 2 tsp  
Garlic Powder



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



4 TBSP | 8 TBSP  
Hummus  
Contains: Sesame



½ Cup | 1 Cup  
Feta Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



2 | 4  
Pitas  
Contains: Sesame, Wheat

Calories: 1130



1 | 1  
Sweet Kale Salad Kit  
Contains: Eggs

Calories: 1270



## FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 920



HELLO

### BUILD-A-PLATE

If you chose to add extras to your meal, you can whip up fully loaded salads and stuffed pitas too!

### SPICE & EASY

You can adjust the amount of the Shawarma Spice Blend for sensitive palates; just use a little less in Steps 3 and 4.

### BUST OUT

- Small pot
- Baking sheet
- Paper towels
- Medium bowl
- 2 Small bowls
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (4 tsp | 7 tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk



### 1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Halve, peel, and thinly slice onion; mince a few slices until you have 1 TBSP (2 TBSP for 4). Halve, core, and thinly slice bell pepper into strips. Trim and finely dice cucumber. Dice tomato into ¼-inch pieces. Quarter lemon.



### 2 COOK RICE

- In a small pot, combine rice, 1¼ cups water (2¼ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer.
- Cook until rice is tender, 15-18 minutes (18-20 minutes for 4). Keep covered off heat until ready to serve.



### 3 SEASON VEGGIES

- Meanwhile, toss sliced onion and bell pepper on a baking sheet with a drizzle of oil, 1 tsp Shawarma Spice Blend (2 tsp for 4 servings), salt, and pepper. (You'll use the rest of the Shawarma Spice Blend in the next step.)
- Push veggies to one side of sheet (for 4, leave veggies spread out across sheet).



### 4 ROAST CHICKEN & VEGGIES

- Pat chicken\* dry with paper towels. Place chicken on opposite side of sheet from veggies (for 4 servings, place chicken on a second baking sheet). Rub with a drizzle of oil; season all over with remaining Shawarma Spice Blend, salt, and pepper.
- Roast on top rack until chicken is cooked through and veggies are tender, 15-20 minutes. (For 4, roast chicken on top rack and veggies on middle rack.)



### 5 MAKE SALAD

- Meanwhile, in a medium bowl, combine cucumber, tomato, minced onion, ½ tsp garlic powder (you'll use more later), and juice from one lemon wedge (1 tsp garlic powder and juice from two lemon wedges for 4 servings).
- Add a drizzle of olive oil and season with salt and pepper. Stir to combine.



### 6 MIX HUMMUS & MAKE CREMA

- In a small bowl, combine hummus, remaining garlic powder, 1 TBSP olive oil, and juice from one lemon wedge (2 TBSP olive oil and juice from two lemon wedges for 4 servings). Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.
- Place sour cream in a separate small bowl. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt.



### 7 FINISH & SERVE

- Fluff rice with a fork and stir in 1 TBSP butter (2 TBSP for 4 servings).
- Slice chicken crosswise.
- Serve chicken, rice, veggies, tomato-cuke salad, hummus, crema, feta, and remaining lemon wedges family style.
- Microwave pitas until warm and pliable, 10-15 seconds; halve crosswise to form pockets. Serve on the side.
- Empty contents of kale salad kit into a large bowl. Drizzle with as much dressing as you like, then toss to evenly coat. Serve on the side (or enjoy as a salad bar!).

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