



# HOMEMADE PITA BREAD & CHICKEN SHAWARMA

with Dark Meat Chicken, Cucumber, Tomato & Feta Salad

## INGREDIENTS

2 PERSON | 4 PERSON



**2 Cups | 4 Cups**  
Flour  
Contains: Wheat



**1 | 2**  
Instant Yeast



**1 | 2**  
Mini Cucumber



**1 | 2**  
Tomato



**1 | 2**  
Red Onion



**1 | 2**  
Lemon



**½ Cup | 1 Cup**  
Feta Cheese  
Contains: Milk



**1 TBSP | 2 TBSP**  
Shawarma Spice Blend



**1 tsp | 2 tsp**  
Garlic Powder



**6 TBSP | 12 TBSP**  
Yogurt  
Contains: Milk



**10 oz | 20 oz**  
Diced Skinless Dark Meat Chicken



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HELLO

## HOMEMADE PITA BREAD

Mix, rise, roll, and bake your own dough for the softest, puffiest, best pita ever!



PREP: 15 MIN | COOK: 180 MIN | CALORIES: 1000



# HELLO FRESH

## BUST OUT

- Large bowl
- 2 Small bowls
- Whisk
- Medium bowl
- Plastic wrap
- Baking sheet
- Parchment paper
- Rolling pin
- Large pan

- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Olive oil (5 tsp | 8 tsp)
- Cooking oil (1 tsp | 1 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*



### 1 MIX DOUGH

- Place **flour** in a large bowl; measure out ¼ cup (½ cup for 4 servings) and transfer to a small bowl (you'll use it in Steps 4 and 5).
- To large bowl with flour, add **1 tsp yeast**, **½ tsp sugar**, and **½ TBSP salt** (2 tsp yeast, 1 tsp sugar, and 1 TBSP salt for 4); whisk to combine.
- Add **¾ cup warm water** and **1 TBSP olive oil** (1½ cups water and 2 TBSP olive oil for 4). (TIP: For the perfect yeast-activating temperature, microwave ¼ cup water until steaming, 60-90 seconds, then add ½ cup room temperature water.) Stir until water is absorbed and dough is sticky, about 30 seconds.



### 2 PROOF DOUGH

- Drizzle **dough** with **olive oil**; turn to coat in bowl.
- Cover bowl with a clean kitchen towel and let dough rise in a warm spot until doubled in size, about 1½ hours. **TIP: Place covered bowl on the stovetop and preheat oven to 200 degrees to create the perfect environment for dough to rise.**



### 3 MAKE SALAD & MIX CHICKEN

- Meanwhile, **wash and dry produce**. Trim and quarter **cucumber** lengthwise; slice into ¼-inch-thick quarter-moons. Dice **tomato** into ¼-inch pieces. Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP (2 TBSP for 4 servings). Quarter **lemon**.
- In a second small bowl, combine cucumber, tomato, minced onion, **feta**, **juice from half the lemon**, **salt**, and **pepper**. Refrigerate until ready to serve.
- In a medium bowl, combine **Shawarma Spice Blend**, **garlic powder**, **one packet of yogurt**, a **drizzle of olive oil**, **juice from remaining lemon**, and **½ tsp salt** (two packets of yogurt and ¾ tsp salt for 4).
- Open package of **chicken\*** and drain off any excess liquid. Add chicken to bowl with **marinade** and stir to coat. Cover with plastic wrap and refrigerate.



### 4 FORM BALLS & REST

- Once dough has doubled in size, adjust rack to middle position and place a baking sheet on rack. Preheat oven to 500 degrees.
- Transfer **dough** to a clean **lightly floured** work surface (use a couple of big pinches from bowl with reserved flour). Hold dough with one hand and firmly press down and away with the other, then fold dough over itself. Repeat until dough forms a ball, about 20 seconds.
- Divide dough into 6 equal portions (12 equal portions for 4 servings); shape each into a ball. Cover **dough balls** with a clean kitchen towel and let rest for 20 minutes.
- Cut parchment paper into 6 6-by-6-inch squares (12 squares for 4).



### 5 ROLL & BAKE PITAS

- Once **dough balls** have rested, gently flatten one at a time using the palm of your hand. Using a rolling pin and **remaining reserved flour** as needed, roll each into a 5-inch round, ¼ inch thick. (TIP: Roll gently to preserve air pockets in dough.) Transfer each **dough round** to a parchment square.
- Carefully remove baking sheet from oven and transfer three dough rounds (on parchment squares) to sheet. Return sheet to middle rack and bake until **pitas** are puffed and golden brown, 5-8 minutes.
- Carefully remove pitas from sheet and repeat with remaining dough rounds. **TIP: Cover pitas with a clean kitchen towel to keep warm until ready to serve.**



### 6 COOK CHICKEN

- Once pitas are baked, heat a **drizzle of oil** in a large pan over medium heat. Add **sliced onion** and **chicken and marinade** in a single layer; cook, stirring occasionally, until chicken is browned and cooked through, 6-8 minutes.



### 7 SERVE

- Serve **pitas**, **salad**, **chicken**, and **remaining yogurt** family style. **TIP: Halve pitas and fill with salad, chicken, and remaining yogurt to make chicken shawarma pitas!**

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