



# Chicken and Halloumi Shawarma

with Roasted Garlic Yoghurt, Salad and Wedges

N° 27

**STREET FOOD** 35 Minutes • Little Heat • 2 of your 5 a day



Potatoes



Chermoula Spice



Red Onion



Chicken Thigh



Shawarma Spice Mix



Garlic Clove



Baby Gem Lettuce



Baby Plum Tomatoes



Halloumi



Natural Yoghurt



Plain Naan



Super Dukkah Mix

## Before you start

Our fruit, veggies and herbs need a wash before you use them!

### Basic cooking tools, you will need:

Two Baking Trays and Frying Pan.

### Ingredients

	2P	3P	4P
Potatoes**	1 small pack	1 large pack	2 small packs
Chermoula Spice	1 small pot	1 large pot	1 large pot
Red Onion**	1	1	2
Chicken Thigh**	3	4	6
Shawarma Spice Mix	1 small pot	1 large pot	1 large pot
Garlic Clove**	2 cloves	3 cloves	4 cloves
Baby Gem Lettuce**	1	2	2
Baby Plum Tomatoes**	1 small punnet	1 large punnet	1 large punnet
Halloumi 7)**	1 block	1½ blocks	2 blocks
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Natural Yoghurt 7)**	150g	150g	300g
Plain Naan 7 13)	2	3	4
Super Dukkah Mix 1) 2) 3) 10)	1 pot	1½ pots	2 pots

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredient	864g	100g
Energy (kJ/kcal)	5389/1288	624/149
Fat (g)	61	7
Sat. Fat (g)	25	3
Carbohydrate (g)	109	13
Sugars (g)	17	2
Protein (g)	75	9
Salt (g)	4.58	0.53

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

1) Peanut 2) Nut 3) Sesame 7) Milk 10) Celery 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites. Celery, Soya, Gluten and Sulphites.

### Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ

♻️ You can recycle me!



Packed in the UK



## 1. Prep the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray. Drizzle with **oil**, sprinkle over the **chermoula spice**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



## 4. Fry Halloumi

Put the **olive oil** (see ingredients for amount) into a bowl and season with **salt** and **pepper**. Add the **tomatoes**, stir together and set aside. When the **chicken** has about 10 mins left to cook, heat a drizzle of **oil** in a frying pan on medium high heat. Once hot, add your **halloumi slices** and fry until golden, turning once, 2-3 mins each side. Once roasted and out of your oven, mash the **garlic** with the back of a fork. Pop the **garlic** and **yoghurt** in a bowl, season with **salt** and **pepper** and mix together. Pop the **naan** in the oven to warm through for the last 2-3 mins of potato cook time.



## 2. Roast the Chicken

Meanwhile, halve, peel and slice the **onion** into 1cm wide slices. Pop the **chicken thighs** and **red onion** on a large baking tray in a single layer. Drizzle with oil, sprinkle over the **shawarma seasoning mix**, then season with **salt** and **pepper**. Toss to coat, then spread out and roast on the middle shelf of your oven until golden, 20-25 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. **IMPORTANT:** Wash your hands after handling raw chicken.



## 5. Shred the Chicken

Once the **chicken** is done, take it out the oven and using two forks pull it apart into shreds in the roasting pan. Layer the **naans** with the **chicken**, **halloumi** and **roasted onion**.



## 3. Roasted Garlic Yogurt

Meanwhile, peel the **garlic clove(s)** and pop into a square of foil with a drizzle of **oil** and scrunch to enclose it. Roast on the chicken baking tray in your oven until soft, 10-12 mins of **chicken** cooking time. Once roasted, carefully remove from the oven. Meanwhile, trim the root from the **baby gem lettuce**, then separate the leaves. Halve the **baby plum tomatoes**. Slice the **halloumi** into 3 slices per person.



## 6. Plate Up

Add the **lettuce** to the **tomatoes** in the bowl. Divide the **wedges** between plates along with the **salad** and a **loaded naan** each. Drizzle the **naans** with the **roasted garlic yoghurt** and a sprinkle of **Dukkah**.

Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.