



Smart Shawarma Spiced Chicken Patties

with Spinach Salad and Couscous

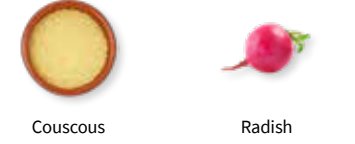
Smart Meal 30 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



CUSTOM RECIPE
This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



HELLO SHAWARMA SPICE BLEND
A unique blend of smoky, sweet and delicious!

Start here

Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Medium bowl, medium non-stick pan, measuring spoons, medium pot, large bowl, small bowl, measuring cups

Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Double Ground Chicken	250 g	500 g
Couscous	½ cup	1 cup
Radish	3	6
Shallot	1	2
Baby Spinach	56 g	113 g
Parsley	7 g	14 g
Garlic, cloves	1	2
Almonds, sliced	14 g	28 g
Mayonnaise	2 tbsp	4 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Shawarma Spice Blend	1 tbsp	2 tbsp
Chicken Stock Powder	2 tbsp	4 tbsp
Sugar *	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Issue with your meal?
Scan the QR code to
share your feedback.

1



Prep

- Thinly slice **radishes**.
- Peel, then cut **shallot** into ¼-inch pieces.
- Roughly chop **spinach**.
- Finely chop **parsley**.
- Peel, then mince or grate **garlic**.

4



Cook patties

- Meanwhile, add **chicken**, **half the parsley**, **half the garlic**, **remaining chicken stock powder**, **remaining shallots** and **remaining Shawarma Spice Blend** to a medium bowl. Season with **salt** and **pepper**, then combine. (**TIP:** We suggest using gloves as the mixture will be a little wet!)
- Form **mixture** into four 2-inch wide patties (8 patties for 4 ppl).
- Reheat the same pan (from step 2) over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Cover and cook, flipping halfway, until golden-brown and cooked through, 3-4 min per side.**

If you've opted for **double chicken**, add an extra ¼ **tsp** (½ tsp) **salt** to the **mixture**. (**TIP:** For 4 ppl, if you prefer a more tender patty, add 2 eggs!) Form into eight 2-inch-wide **patties** (16 patties for 4 ppl). Cook in batches, if necessary.

2



Marinate radishes and toast almonds

- Add **vinegar**, ½ **tsp** (1 tsp) **sugar** and ½ **tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**. Stir to mix.
- Add **radishes**, then toss to coat.
- Heat a medium non-stick pan (large pan for 4 ppl) over medium-high heat.
- When hot, add **half the almonds** to the dry pan (use all for 4 ppl). Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on almonds so they don't burn!)
- Transfer to a plate.

5



Make garlic sauce

- Add **mayo**, **remaining garlic**, **remaining parsley** and 1 **tbsp** (2 tbsp) **marinating liquid** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

3



Cook couscous

- Heat a medium pot over medium-high heat. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **half the shallots**. Cook, stirring often until **shallots** are golden-brown and beginning to soften, 1-2 min.
- Add **half the chicken stock powder**, 1 **tsp** (2 tsp) **Shawarma Spice Blend** and ¾ **cup** (1 ½ cups) **water**. Cover and bring to a boil over high heat.
- Once boiling, remove from heat, then add **couscous**. Stir to combine.
- Cover and let stand for 5 min.

6



Finish and serve

- Fluff **couscous** with fork. Season with **salt** and **pepper**, to taste.
- Add **spinach** to the bowl with **radishes**, then toss to coat.
- Divide **couscous**, **salad** and **patties** between bowls.
- Spoon **garlic sauce** over top.
- Sprinkle **almonds** over top.

Dinner Solved!