



SHAWARMA-SPICED CHICKEN

with Persian Salad, Rice & Creamy Dill Sauce

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Chicken Cutlets



4 TBSP | 8 TBSP
Yogurt
Contains: Milk



1 TBSP | 1 TBSP
Shawarma
Spice Blend



1 tsp | 2 tsp
Garlic Powder



2 | 4
Persian Cucumbers



1 | 2
Roma Tomato



1 | 2
Lemon



1 | 1
Shallot



¼ oz | ½ oz
Dill



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Jasmine Rice



HELLO

PERSIAN SALAD

This bright, refreshing cucumber and tomato dish is also called Shirazi salad.

PREP: 10 MIN | COOK: 20 MIN | CALORIES: 690



AS YOU LIKE IT

Keep a tasting spoon handy when making your sauce in step 5. This way, you can easily sample between each addition and adjust the garlic powder, salt, and pepper as needed. Your dish will be all the better for it—and you'll see for yourself why a spoon is one of our favorite kitchen tools!

BUST OUT

- Small pot
- Large bowl
- Paper towels
- Large pan
- Zester
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (**10 tsp** | **19 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663
[HelloFresh.com](https://www.hellofresh.com)



1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water**, 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. Keep covered off heat until ready to serve.
- **4 SERVINGS: Use 1½ cups water.**



4 MAKE SALAD

- While chicken cooks, trim and finely dice **cucumbers**. Finely dice **tomato**. Zest and halve **lemon**. Pick and chop fronds from **dill**. Halve, peel, and thinly slice half the **shallot**.
- In a medium bowl, combine cucumbers, tomato, half the dill, **2 TBSP olive oil**, a big squeeze of **lemon juice**, and as much sliced shallot as you like. Season with **salt** and **pepper**, then taste and add more lemon juice if you like.
- **4 SERVINGS: Thinly slice whole shallot. Use 4 TBSP olive oil.**



2 COAT CHICKEN

- Meanwhile, **wash and dry all produce**.
- Place **chicken*** in a large bowl and pat dry with paper towels. Add half the **yogurt** and half the **garlic powder** (you'll use the rest of each later), **1 tsp Shawarma Spice** (or more for a bolder flavor; use the rest as you like), **1 TBSP olive oil**, **pepper**, and **salt** (we used 1 tsp kosher salt). Toss until chicken is evenly coated.
- **4 SERVINGS: Use 2 tsp Shawarma Spice, 2 TBSP olive oil, and 2 tsp kosher salt.**



5 MAKE SAUCE

- In a small bowl, combine **sour cream**, **lemon zest**, remaining **yogurt**, remaining **dill**, and a pinch of **garlic powder** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**. Taste and add more garlic powder if desired.



3 COOK CHICKEN

- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **chicken** and cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board and set aside to rest.
- **TIP: If chicken begins to brown too quickly, lower heat.**



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** and **pepper**. Divide between plates or wide bowls.
- Slice **chicken** crosswise; place on top of rice. Divide **salad** between plates. Drizzle everything with **creamy dill sauce** and serve.
- **4 SERVINGS: Stir in 2 TBSP butter.**

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