



Shawarma Chicken and Chips

Tender chicken tenderloins seasoned with warm spices, served alongside crispy golden chips and a refreshing salad of cucumber, tomato, and lettuce.



30 minutes



2 servings



Chicken

FROM YOUR BOX

RED POTATOES	3
LEBANESE CUCUMBER	1
TOMATO	1
BABY COS LETTUCE	1
CHICKEN TENDERLOINS	300g
SHAWARMA SPICE MIX	1 packet

FROM YOUR PANTRY

oil for cooking, salt and pepper

NOTES

You can serve the chicken, salad, and chips in warm pita bread or flatbread for a hearty wrap. Add a dollop of hummus or garlic sauce for a Mediterranean twist.

Shawarma spice mix: ground cinnamon, cardamom, coriander, turmeric, sumac, smoked paprika, cumin.

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1. BAKE THE CHIPS

Set oven to 220°C. Cut **potatoes** into chips and toss on a lined oven tray with **oil, salt and pepper**. Roast for 25–30 minutes until golden and cooked through.

TIP *Cook the chips in an air fryer for a quicker option. For added flavour, sprinkle with onion powder before cooking.*

2. PREPARE THE SALAD

Slice or chop the **cucumber** and **tomato**. Rinse and slice **lettuce leaves**. Toss together in a bowl.

TIP *Add some thinly sliced red onion for extra crunch and flavour.*

3. COOK THE CHICKEN

Coat **chicken tenderloins** with **shawarma spice mix, oil, salt and pepper** (see tip). Heat a frypan over medium–high heat with **oil**. Cook **chicken** for 3–4 minutes each side or until cooked through.

4. FINISH AND SERVE

Serve **chicken** with **chips** and **salad** on the side.

TIP *Drizzle with a yogurt dressing, tzatziki, or garlic aioli for extra flavour.*

This recipe has simplified instructions to help lower your meal cost.