



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.



35 minutes



4 servings



Chicken

FROM YOUR BOX

RED POTATOES	800g
LEBANESE CUCUMBER	1
TOMATO	1
BABY COS LETTUCE	1
CHICKEN TENDERLOINS	600g

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cinnamon, ground cumin, ground coriander

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.

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 **1 tsp cinnamon, 2 tsp ground cumin, 2 tsp ground coriander, 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.

TIP *For a more traditional flavour you can add ground garlic, paprika, cardamom, or cloves. Alternatively, use a pre made spice rub or sauce for convenience. You can switch up the flavours and use a dried herb instead.*

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.