



DINNER TWIST  
LOCAL. HEALTHY. DELIVERED



## 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



4/6 servings



Chicken

## FROM YOUR BOX

	4 PERSON	6 PERSON
RED POTATOES	800g	1.2kg
LEBANESE CUCUMBER	1	2
TOMATO	1	2
BABY COS LETTUCE	1	2-pack
CHICKEN TENDERLOINS	600g	600g + 300g
SHAWARMA SPICE MIX	1 packet	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.**