

Shawarma Chicken & Creamy Tahini Sauce

with Roasted Sweet Potatoes & Brussels Sprouts

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients

 2 Boneless, Skinless Chicken Breasts

 1 clove Garlic

 2 tsps Date Syrup


 1 lb Sweet Potatoes

 1 Lemon

 2 Tbsps Mayonnaise

 4 oz Brussels Sprouts

 1 Tbsp Tahini

 1 Tbsp Shawarma Spice Blend¹

 Serve with Blue Apron wine that has this symbol
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¹. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **sweet potatoes** lengthwise, then cut crosswise into 1/4-inch pieces.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise.
- Quarter and deseed the **lemon**.
- Peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.



2 Roast & finish the vegetables

- Line a sheet pan with foil.
- Place the **sweet potato pieces** and **halved brussels sprouts** on the foil.
- Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 18 to 20 minutes, or until the vegetables are browned and tender when pierced with a fork.
- Transfer to a bowl. Top with **the juice of 2 lemon wedges**; stir to coat. Taste, then season with salt and pepper if desired.



3 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board.



4 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **tahini**, **mayonnaise**, **date syrup**, **the juice of the remaining lemon wedges**, **1 teaspoon of water**, and **as much of the garlic paste as you'd like**; season with salt and pepper.
- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **finished vegetables**. Drizzle with the **sauce**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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