

Sheet Pan Shawarma Chicken Pitas

with Carrot Fries & Harissa Labneh

4 SERVINGS

⌚ 25-35 MINS


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Ingredients


 4 Boneless, Skinless Chicken Breasts


 1 Red Onion

 ¼ cup Labneh Cheese

 1 Tbsp Shawarma Spice Blend¹


 4 Pocketless Pitas

 1 Romaine Lettuce Heart

 1 Tbsp Red Harissa Paste

 ¾ lb Carrots

 1 oz Sweet Drop Peppers

 ½ cup Tzatziki²

 Serve with Blue Apron wine that has this symbol
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1 Prepare & roast the vegetables

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve crosswise, then quarter lengthwise.
- Peel the **onion**; cut crosswise into 1/2-inch-thick rounds, keeping the layers intact.
- Place the **sliced carrots** and **onion rounds** on a sheet pan, keeping them separate. Drizzle each with **1 tablespoon of olive oil**; season with salt and pepper. Toss to coat. Arrange in an even layer.
- Roast 21 to 23 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

2 Roast & chop the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- Place on a separate sheet pan; drizzle with **1 tablespoon of olive oil**.
- Roast 18 to 20 minutes, or until browned and cooked through.*
- Transfer to a cutting board. When cool enough to handle, roughly chop.



3 Prepare the lettuce & make the harissa labneh

- Meanwhile, thinly slice the **lettuce**. Place in a large bowl; add a drizzle of **olive oil** and season with salt and pepper. Toss to coat.
- In a separate bowl, combine the **labneh** and **harissa paste**; season with salt and pepper.



4 Warm the pitas

- Place the **pitas** on a large piece of foil; tightly wrap to seal.
- Carefully place directly onto an oven rack and warm 7 to 9 minutes, or until heated through and pliable.
- Transfer to a work surface and carefully unwrap.



5 Assemble the pitas & serve your dish

- Spread the **tzatziki** onto the warmed pitas. Top with the **sliced lettuce, chopped chicken, peppers, and as much of the roasted onion as you'd like** (separating into rings before adding).
- Serve the **finished pitas** with the **roasted carrots** and **harissa labneh** on the side. 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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