



CHICKEN SHAWARMA PLATE

by Chef David Cocker

USING: REUVEN FULLY COOKED GRILLED CHICKEN BREAST STRIPS

Prep & Cook Time: 15 minutes

Servings: 2-3

INGREDIENTS

85g (3oz) Reuven Fully Cooked Grilled Chicken Breast Strips (Product Code 11125), thawed
2 tsp (10 ml) Zaatar spice blend
2 tsp (10 ml) olive oil
2 tbsp (30 ml) Tabbouleh
4 pcs cherry tomatoes, halved
¼ cup (33g) cucumber, diced
2 tbsp (30 ml) Tahini, drizzle
¼ cup (60 ml) Hummus, prepared
1 pc pita bread, toasted
Pickled turnips - garnish
Pickled chilies - garnish

PREPARATION

Heat an oiled large skillet over medium heat.

Mix Reuven Fully Cooked Grilled Chicken Breast Strips and Zaatar blend, add to preheated skillet, cook for 2-3 minutes.

Plate up the dish with a base of hummus, tomatoes, cucumber, pickles, toasted pita bread and warmed chicken.

Finish with Tahini and olive oil drizzle.



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