



CHICKEN SHAWARMA

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place chicken shawarma and roasted potatoes, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then gently toss chicken and potatoes, and bake another 15 minutes.
4. Meanwhile, heat basmati rice & lentils in the microwave.
5. Enjoy with Middle-Eastern salads, hummus, garlic sauce and tahini, trying different combinations with chicken, salads, potatoes and rice. For a kick, add some hot sauce.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F (350°F convection).
2. Place chicken shawarma and roasted potatoes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then gently toss chicken and potatoes, and bake another 20 minutes.
4. Meanwhile, heat basmati rice & lentils in the microwave.
5. Enjoy with Middle-Eastern salads, hummus, garlic sauce and tahini, trying different combinations with chicken, salads, potatoes and rice. For a kick, add some hot sauce.

BON APPETIT!

For food safety, all hot items should be heated to a minimum of 165 °F