



CHICKEN SHAWARMA

ZA'ATAR-ROASTED POTATOES, BASMATI RICE & LENTILS
TRADITIONAL SALADS & SAUCES

HEATING INSTRUCTIONS:

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400°F (385°F convection).
2. Place chicken shawarma and za'atar-roasted potatoes, with lids off, on middle rack of oven.
3. Bake for 45 minutes, toasting both chicken and potatoes midway through heating.
4. Meanwhile, heat rice & lentils in the microwave.
5. Enjoy with assorted salads, dressing different combinations with hummus, tahini sauce, hot sauce & garlic sauce.

BON APPETIT!

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