

Street Cart-Style Chicken Bowls



Savor the vibrant flavors of the Middle East with juicy, shawarma-spiced chicken thighs over buttery turmeric rice. Paired with crisp tomatoes, toasted pita, and two bold sauces—zesty hot sauce and cooling lemon-garlic cream.

Ingredients

- 1 tsp of Turmeric
- 1 unit of Chicken Stock Concentrate
- 1 Lemon
- 1.5 TBSP of Sour Cream
- 1 tsp of Garlic Powder
- 1 TBSP of Shawarma Spice Blend
- 3/4 cup of Jasmine Rice
- 2 units of scallions
- 1 Tomato

- 2 TBSP of Mayonnaise
- 20 oz of Diced Skinless Dark Meat Chicken
- 2 Pitas

Instructions

1. In a small pot, melt 1 TBSP butter over medium heat. Stir in 1/4 tsp turmeric (1/2 tsp for 4 servings); cook, stirring frequently, until fragrant, 30-60 seconds. • Stir in rice, 1 1/4 cups water (2 1/4 cups for 4), stock concentrate, a big pinch of salt, and pepper. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. • Keep covered off heat until ready to serve.
2. Meanwhile, bring 2 TBSP butter (4 TBSP for 4 servings) to room temperature. Wash and dry produce. • Quarter lemon. Trim and thinly slice scallions, separating whites from greens. Dice tomato into 1/2-inch pieces.
3. In a small bowl, combine sour cream, mayonnaise, garlic powder, and a squeeze of lemon. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.
4. Open package of dark meat chicken and drain off any excess liquid; season with Shawarma Spice Blend, salt, and pepper. • Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and scallion whites; cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
5. Toast pitas until softened and warmed through. • Spread with softened butter, then cut each pita into quarters.
6. Once rice is done, fluff with a fork; stir in half the scallion greens. Season with salt and pepper to taste. • Divide rice between bowls. Top with chicken and tomato in separate sections; season tomato with a pinch of salt. Drizzle everything with as much white sauce and CholulaR hot sauce as you like; garnish with remaining scallion greens. Serve with pita and remaining lemon wedges on the side. TIP: We like to scoop up some of the rice, chicken, tomato, and sauces with a pita wedge and eat it all in one bite!
 1. ***Poultry is fully cooked when internal temperature reaches 165°.***

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