



Chicken

SHAWARMA

This recipe was developed in partnership with



Chicken

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MEAL PATTERN CONTRIBUTION

- 2 M/MA
- 2 oz. grain serving
- 1 cup vegetables (other)

YIELD

- 25 Servings

PORTION

- #6 scoop cheesy chicken
- ½ cup brown rice
- ½ pita
- ¼ cup Greek Sauce

INGREDIENTS

- Frozen diced chicken (3 lbs.)
- LAND O LAKES® Ultimate White Cheese Sauce (4 lbs. + 11 oz.)
- Ground cumin (1 tsp.)
- Ground coriander (1 tsp.)
- Garlic, granulated (1 tsp.)
- Paprika (1 tsp.)
- Ground cinnamon (½ tsp.)
- Ground cloves (⅛ tsp.)
- Ground cayenne pepper (½ tsp.)
- Brown rice, cooked (12 ½ cups)
- Pita, flatbread 6" (12 ½ pitas)
- Lettuce, romaine, torn (6 cups)
- Tomato, chopped (3 ⅓ lbs.)
- Cucumber, raw, peeled, chopped (3 ⅓ lbs.)
- Onion, red, raw, chopped (3 ⅓ lbs.)

PREPARATION

1. Combine chicken, cheese sauce and spices together and heat in a 350 °F oven or steamer until temperature reaches 165 °F and flavors are well blended.
2. Hold at 135 °F or warmer (CCP)
3. Portion a #6 scoop of cheesy chicken onto ½ cup brown rice, serve with ½ pita and ¼ cup Greek Sauce.

Greek Sauce:

YIELD

- 25 - ¼ cup servings

INGREDIENTS

- Yoplait® yogurt bulk nonfat plain (2 lbs.)
- Cucumber, raw, chopped (1 ½ cups)
- Sweet red pepper, chopped (¼ cup)
- Lemon Juice (1 tbsp.)
- Garlic powder (2 tsp.)
- Black Pepper, ground (½ tsp.)

PREPARATION

1. Combine all ingredients in a small bowl and chill at least 2 hours for flavors to blend. Hold at 41°F or less. (CCP)

Nutrients Per Serving

Calories: 475 kcal	Carbs: 56 g	Sat Fat: 7 g	Vitamin A: 1722 IU	Iron: 3.1 mg	Sodium: 772 mg
Protein: 34 g	Total Fat: 15 g	Cholesterol: 82 mg	Vitamin C: 17 mg	Calcium: 417 mg	Dietary Fibers: 6 g

Greek

SAUCE