

SHAWARMA HARVEST BOWL

YIELD: 100 servings

Chef Ryan Eckles

This boxed salad combines bold flavors and bright colors as a great addition to your grab-and-go options. The chicken seasoning was created by Ghada, a food service professional in Salem, during the 2022 School Food Fellowship. We pair this versatile Shawarma-seasoned chicken with brown rice, fresh lettuce, and a corn, cucumber, and tomato salad for a bright new addition to your menus.

INGREDIENTS

- 12.5# Diced Chicken
- ½ cup Ghada's Shawarma
- ½ cup Cider Vinegar
- ¼ cup Maple syrup or honey
- 3 teaspoons Salt
- ½ cup Blend oil
- 7.5# Lettuce, chopped or shredded
- 2 gallons Brown Rice, uncooked
- 3.125# Cherry tomatoes, halved
- 3.125# Cucumbers, medium cubes
- 3# Corn, thawed and drained
- ¼ cup Lemon juice
- ¼ cup Olive oil
- 2 teaspoon dried Mint
- 2 teaspoon dried Thyme leaves

DIRECTIONS

1. Preheat oven to 425 degrees. Mix shawarma, vinegar, maple syrup and 2 teaspoons salt together until salt is dissolved. Add ½ cup blend oil and whisk until combined. Pour over chicken and toss thoroughly so pieces are uniformly covered. Set aside for 30 minutes - 3 hours.
2. Cook rice per bag instructions. Fluff and keep warm for service.
3. Combine lemon juice, mint, thyme, olive oil, and 1 teaspoon salt in a bowl. Add tomatoes, cucumber, and corn and let marinate for 1 hour mixing occasionally.
4. Take parchment-lined sheet pans and spread marinated chicken out in single layer NOT tightly packed. Use as many sheet pans as necessary. Do not overcrowd.
5. Bake for 7-12 minutes or until browning and some caramelization begins around the edges and the chicken is up to temperature. Transfer to hotels and hold at temperature for service.
6. For plating scoop ¼ cup rice, ½ cup lettuce, ¼ cup cucumber salad, and 2 oz of Chicken.

RECIPE NOTES - Shawarm Harvest Bowl

Nutritional information per serving*: 341 calories; 0.485g sat. fat; 115.31 mg sodium; 54.167g carbohydrates

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*