



Shawarma Nachos

Yield: serves 1

Ingredients

2 oz	<i>#601790 Pita Chips</i>
4 oz	<i>#603279 Chicken Shawarma</i>
1 oz	black olives, sliced
1 oz	hummus
1 oz	feta cheese, crumbled
1 T	parsley, chopped
1 T	mint
1 oz	cucumber, diced small
1 oz	red onion, diced small
1 oz	plain yogurt
1 tsp	roasted garlic, mashed and chopped
	salt and pepper to taste

Preparation

- 1) Chicken Shawarma Cone: if location has vertical broiler, follow cone cooking instructions. If location does not have vertical broiler, thaw cone under refrigeration overnight. Slice raw cone hold in 2 inch hotel pan. In a medium heat sauté pan, add sliced chicken; cook until chicken reaches 165° F and is cooked fully 8-10 minutes. Hold for service.
- 2) Hummus yogurt: in a small bowl, add hummus, yogurt, and roasted garlic parsley. Mix well until all ingredients are incorporated. Add salt and pepper to taste. Hold for service.
- 3) Assembly: pita chips on the bottom layer; then chicken, cucumber, olives, onions, and feta cheese; top with hummus, yogurt, and chopped mint.