This recipe was developed in partnership with SHAWARMA Chicken.
INGREDIENTS

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

INGREDIENTS

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)

25 Servings

- 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 (½ tsp.)
- Ground cayenne pepper (¼ tsp.)
- Brown rice, cooked (12 ½ cups)
- Pita, flatbread 6” (12 ½ pitas)
- Lettuce, romaine, torn (6 cups)
- Tomato, chopped (3 ½ lbs.)
- Cucumber, raw, peeled, chopped (3 ½ lbs.)
- Onion, red, raw, chopped (3 ½ lbs.)

- Yoplait® yogurt bulk nonfat plain (2 lbs.)
- Cucumber, raw, chopped (1/4 cup)
- Sweet red pepper, chopped (¼ cup)
- Lemon Juice (1 tbsp.)
- Garlic powder (2 tsp.)
- Black Pepper, ground (½ tsp.)

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.