

# CHICKEN-SHAWARMA OVENDISH

2 persons / 586 kcal per person

## Ingredients:

- 1 red bell pepper
- 1 zucchini
- 200 grams of chicken shawarma strips
- 200 grams of potato slices
- 1 medium egg
- 62 grams of fresh whipped cream
- 75 grams of grated old Gouda cheese 48+
- unsalted butter
- pepper and salt



## Preparation:

Preheat the oven to 200 °C. Cut the bell pepper into cubes and the zucchini into thin slices. Heat a frying pan and fry the shawarma strips in 5 minutes brown. Fry the bell pepper for 1 minute. Grease an oven dish with the butter. Divide half of the potato slices and half of the zucchini slices in a shingle on the bottom of the baking dish and sprinkle with salt and pepper. Divide the shawarma meat and the bell pepper over it. Then put the rest of the potato slices and the zucchini on it. Sprinkle with salt and pepper. Beat the egg with the whipped cream, salt and pepper. Pour this cream mixture over the potato and zucchini. Sprinkle cheese over it. Place the dish in the middle of the oven and let it turn golden brown in 35 minutes.

## Nutritional value per portion:

Energy:	586 kcal
Protein:	36.3 grams
Carbohydrates:	31.4 grams
- including sugars:	13.1 grams
Fat:	30.3 grams
Fiber:	4.8 grams
Salt:	2.7 grams