

DINNERLY



Mediterranean Chicken Pizza with Tahini Sauce

 20-30min  2 Servings

Roasted artichokes, onions, red peppers, and olives are pretty tasty on their own, but wait until you drizzle them with a creamy tahini sauce and pile them onto garlicky pitas. We've got you covered!

WHAT WE SEND

- 14 oz can artichokes
- 1 red onion
- 1 oz Kalamata olives
- 1 lemon
- 1 oz tahini ¹¹
- 2 Mediterranean pitas ^{1,6,11}
- 2 oz roasted red peppers
- ½ lb pkg chicken breast strips

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

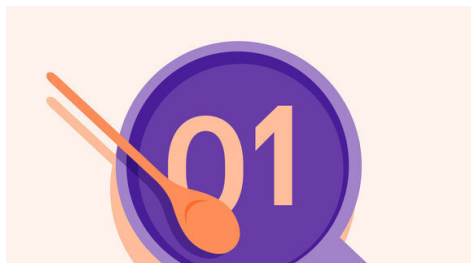
- small skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

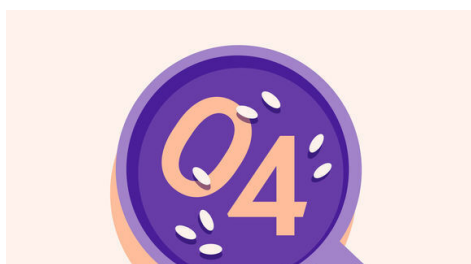
Calories 700kcal, Fat 38g, Carbs 58g, Protein 41g



1. Make garlic oil

Peel **2 garlic cloves**. Transfer to a small saucepan and fill pan with **½-inch olive oil**. Bring to a simmer over medium-low heat. Reduce heat to low and simmer until garlic is softened and browned, 8-10 minutes; set aside for step 4.

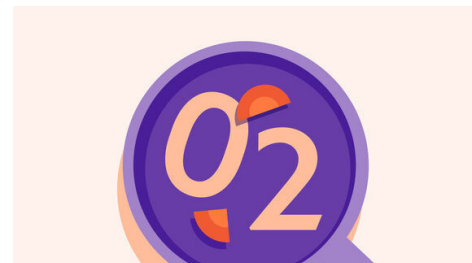
Preheat broiler with a rack in the upper third.



4. Broil pitas

Transfer **veggies and chicken** to a plate and wipe baking sheet clean.

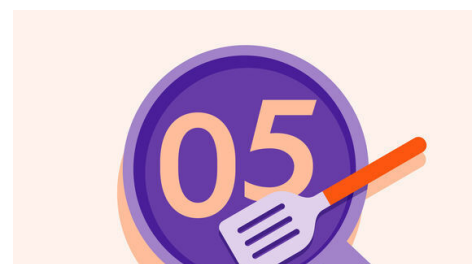
Brush **pitas** generously with **garlic oil**, then transfer to same rimmed baking sheet. Broil on upper oven rack until golden-brown on one side, 1-2 minutes (watch closely). Remove from oven and flip pita.



2. Prep veggies & chicken

Drain **artichokes**, then halve lengthwise. Halve **onion**, then slice half into ½-inch thick slices (save rest). Cut **roasted peppers** into strips, if necessary. Pat **chicken** dry.

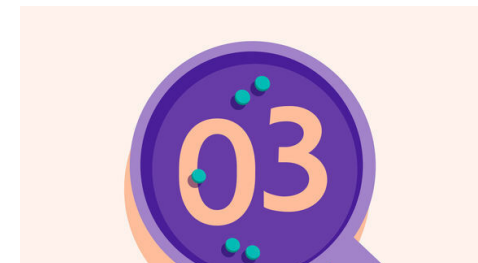
On a rimmed baking sheet, toss **chicken, artichokes, onions, peppers, and olives** with a **drizzle of oil**; season with **salt and pepper**.



5. Top pizzas & broil

Mash and spread **softened garlic cloves** over top of pita (brush with additional garlic oil, as desired). Distribute **veggies and chicken** evenly over pitas. Broil on top oven rack until edges of pitas are golden-brown, about 2 minutes (watch closely!).

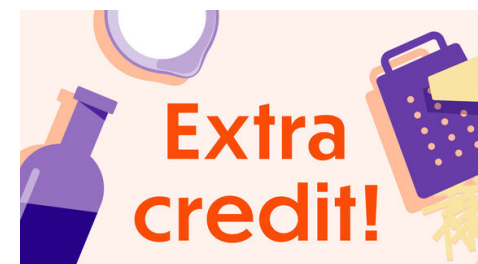
Serve **Mediterranean pitzas** with **tahini sauce** drizzled over top. Enjoy!



3. Roast veggies, prep sauce

Broil on upper rack until **veggies** are softened and charred in spots and **chicken** is cooked through, 3-4 minutes (watch closely as broilers vary).

Into a small bowl, squeeze **2 teaspoons lemon juice**. Stir in **tahini** (mixture will be very thick). Add **1 tablespoon water** at a time, stirring until sauce is creamy. Season to taste with **salt and pepper**.



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!