

DINNERLY



Mediterranean Chicken Pitzas with Marinated Cucumbers & Sour Cream



under 20min



2 Servings

What happens when a pizza and a pita get together? A pitzza, of course! The crisp, pocketless pita base acts like a pizza crust but tastes like buttery flatbread. It's piled high with ground chicken seasoned with baharat spice blend, then a crunchy cucumber salad, and finally, a drizzle of sour cream. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 oz sour cream¹
- 2 Mediterranean pitas^{2,3,4}
- 10 oz pkg ground chicken
- ¼ oz baharat spice blend²
- 8 oz tomato sauce

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (1), Sesame (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 21g, Carbs 60g,
Protein 43g



1. Prep cucumber, sour cream

Preheat broiler with a rack in the top position.

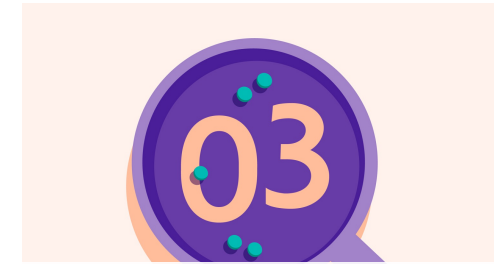
Peel **cucumber**, if desired, then quarter lengthwise and cut into ¼-inch pieces. Toss in a small bowl with **2 teaspoons oil** and a **pinch each of salt and pepper**.

In a second small bowl, thin **sour cream** by adding **1 teaspoon water** at a time, as needed, until it drizzles from a spoon; season with **salt and pepper**.



2. Toast pitas

Brush **pitas** generously with **oil**, then transfer to a rimmed baking sheet. Broil until golden-brown on one side, 1–2 minutes (watch closely as broilers vary). Remove from oven. Flip pitas and set aside on baking sheet until step 5.



3. Cook chicken

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **ground chicken, salt, and a few grinds of pepper**; cook, breaking up into smaller pieces, until browned and cooked through, 3–4 minutes. Add **1½ teaspoons baharat**; cook until fragrant, about 30 seconds.



4. Make meat sauce

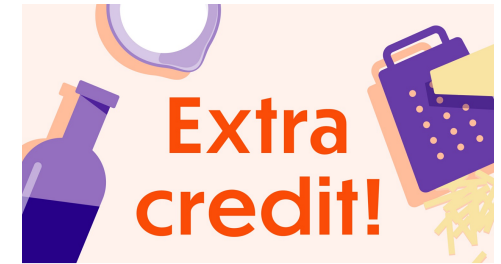
To skillet with **chicken**, add **tomato sauce**; cook, stirring, until sauce is reduced by ⅓, 2–3 minutes. Remove skillet from heat and season to taste with **salt and pepper**.



5. Finish & serve

Spoon **sauce** onto **pitas**, leaving a ½-inch border around edges. Broil on top oven rack until edges of pitas are golden-brown, about 2 minutes (watch closely).

Top **Mediterranean chicken pitas** with **marinated cucumbers, sour cream**, and a **drizzle of oil**. Enjoy!



6. Take it to the next level

Want to fancy up the marinated cucumbers? Add chopped tomatoes, torn mint leaves, or even chopped olives!