MARLEY SPOON

# Broiled Harissa-Rubbed Chicken Thighs

with Cucumber-Feta Salad & Warm Pita

20-30min 2 Servings

Feta is a Mediterranean sheep's or goat's milk cheese, with a crumbly texture and a delightfully briny flavor. It doesn't have a true melt factor, but it adds a delicious, savory richness to all kinds of salads. We like feta in this crisp cucumber and bell pepper combo, tossed in a refreshing dill vinaigrette. Especially when served alongside quickly broiled boneless chicken thighs.

### What we send

- 12 oz pkg boneless, skinless chicken thighs
- ¼ oz harissa spice blend
- garlic
- ¼ oz fresh dill
- 1 cucumber
- 1 green bell pepper
- 2 Mediterranean pitas [2,3,4]
- 2 oz feta [1]

### What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

### Tools

- rimmed baking sheet

**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 670kcal, Fat 37g, Carbs 45g, Protein 47g

### 1. Season chicken

Preheat broiler with a rack in the top position. In a medium bowl, combine **1½ tablespoons oil**, **1½ teaspoons harissa spice**, and **a pinch each of salt and pepper**.

Pat **chicken** dry, then transfer to bowl with **harissa oil**; turn to coat chicken. Let stand at room temperature until step 4.

### 2. Make dill vinaigrette

Finely chop **½ teaspoon garlic**. Pick and finely chop **dill fronds**; discard stems.

In a medium bowl, combine chopped garlic, **2 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon water**. Stir in half of the dill fronds. Season to taste with **salt** and **pepper**.

### 3. Assemble salad

Trim and peel **cucumber**; halve lengthwise, then cut into ½-inch thick half moons. Halve **bell pepper**, remove stem and seeds, then cut into ½-inch pieces. Coarsely chop **feta**.

Add cucumbers, peppers, and feta to bowl with **dill vinaigrette**; stir to combine. Season salad to taste with **salt** and **pepper**.

### 4. Broil chicken

Season **chicken** all over with **salt** and **pepper**; transfer to a rimmed baking sheet. Broil on top oven rack until browned in spots and cooked to 165°F internally, 8–10 minutes (watch closely as broilers vary).

### 5. Toast pitas

Brush **pitas** generously with **oil**. Broil directly on top oven rack until lightly toasted, 1–2 minutes per side (watch closely). Cut into wedges, if desired.

### 6. Finish & serve

Transfer **chicken** to plates, along with **any resting juices**. Sprinkle with **remaining dill**, then serve with **salad** and **warm pita** alongside. Enjoy!