



## Moroccan Chicken Fattah

with Pomegranate & Mint



30min



2 Servings

Fattah is a North African and Middle Eastern dish loved for its bold flavors and heartiness. It's traditionally made with stale or leftover bread loaded with fresh toppings. We swap in fresh, toasted pitas to serve as a crisp base for juicy boneless chicken thighs, sautéed onions, cucumbers, mint, pomegranate seeds, and creamy yogurt. The result is a colorful plate that tastes even better than it looks.

## What we send

- 1 medium yellow onion
- garlic
- 1 cucumber
- 2 Mediterranean pitas <sup>1,2,3</sup>
- 4 oz Greek yogurt <sup>4</sup>
- sliced almonds <sup>5</sup>
- 1 lb boneless, skinless chicken thighs
- ¼ oz baharat spice blend <sup>1</sup>
- 1 oz pomegranate seeds
- ¼ oz fresh mint

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

Sesame (1), Soy (2), Wheat (3), Milk (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 720kcal, Fat 29g, Carbs 59g, Protein 63g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Halve and thinly slice **all of the onion** through the root end. Finely chop **2 teaspoons garlic**. Peel **cucumber**, if desired, then halve lengthwise, scoop out seeds, and cut into ½-inch half-moons.



### 2. Toast pitas

Brush **pitas** all over with **oil** and place on a rimmed baking sheet. Bake on center oven rack until toasted and just starting to brown around the edges, 10-15 minutes (watch closely as ovens vary). Thin **yogurt** by adding **3-4 tablespoons water**; season to taste with **salt** and **pepper**.



### 3. Toast almonds

Heat **1 teaspoon oil** in a medium skillet over medium. Add **almonds** and cook, stirring, until browned and toasted, 3-5 minutes (watch closely as they can burn easily). Transfer almonds to a plate and sprinkle with **salt**. Wipe out skillet.



### 4. Cook chicken

Pat **chicken** dry, trim any fat, and cut into 2-inch pieces. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook, flipping halfway through, until browned, 5-7 minutes. Add **onions, chopped garlic**, and **all of the baharat spice**. Continue to cook, stirring occasionally, until onions are softened and chicken is cooked through, about 3-5 minutes more.



### 5. Deglaze skillet

Reduce skillet heat to medium; add **½ cup water** and cook, scraping up browned bits, until water is mostly evaporated and **chicken and onions** are saucy, 5-7 minutes. Season to taste with **salt** and **pepper**.



### 6. Assemble & serve

Top **pita** with **chicken and onions** and **cucumbers**. Drizzle **yogurt** on top and garnish with **pomegranate seeds**, **mint leaves** (tear, if large), and **toasted almonds**. Enjoy!