



## 20-Min: Mediterranean Chicken Skillet

with Feta & Toasted Pita



under 20min



2 Servings

A hearty stew should provide comfort, and that means it shouldn't cause stress in the kitchen! Achieving a ton of flavor in no time is simple with the right mix of ingredients. We use sliced chicken breast, sweet raisins, briny olives, tomatoes, baby spinach, and harissa to create layers of flavor in this saucy one-skillet dinner. With a sprinkle of feta on top and pita on the side for dipping, dinner is served!



## What we send

- 14 oz whole peeled tomatoes
- garlic
- ½ lb pkg chicken breast strips
- ¼ oz harissa spice blend
- 1 oz Kalamata olives
- 1 oz golden raisins <sup>12</sup>
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 3 oz baby spinach
- 1.4 oz feta cheese <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- sugar

## Tools

- medium skillet

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 550kcal, Fat 21g, Carbs 57g, Protein 41g



### 1. Prep ingredients

Use kitchen shears to coarsely chop **tomatoes** in the can. Finely chop **2 teaspoons garlic**.



### 2. Cook chicken

Pat **chicken** dry. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and **a pinch each of salt and pepper**; cook, flipping halfway through, until chicken is browned, 5-7 minutes. Stir in **chopped garlic** and **½ teaspoon harissa spice blend** (or more, depending on heat preference); cook until fragrant, about 1 minute.



### 3. Start sauce

To skillet with **chicken**, add **chopped tomatoes, ¼ cup water, olives (remove any pits, if necessary), raisins, and a pinch of sugar**. Bring to a simmer, then reduce heat to medium. Cook, scraping up browned bits, until sauce is flavorful and chicken is cooked through, 10-15 minutes.



### 4. Toast pita

Preheat broiler with a rack in the top position. Lightly brush each **pita** with **oil**. Broil pita directly on top oven rack until golden brown and warmed through, 2-3 minutes (watch closely as broilers vary). Alternatively, use a toaster oven to toast pita.



### 5. Add spinach & finish

Working in batches if necessary, stir **spinach** into skillet with **chicken and sauce** and cook until just wilted. Season to taste with **salt** and **pepper**.

Crumble **feta** into skillet. Cut or tear **pita** into pieces. Serve **chicken and sauce** with **pita** on the side for dipping.



### 6. Serve

Enjoy!