



MARLEY SPOON



Spice-Roasted Chicken with Spinach and Toasted Pita Salad

 30-40min  2 Servings

Roasted bone-in skin-on chicken thighs are one of our go-to's for quick weeknight dinners. Here, we season the thighs with za'atar, a Middle Eastern spice blend of dried thyme, sesame seeds, and sumac, and then roast them with lemon. Pita pieces, added to the baking sheet for the last 10 minutes of cooking, soak up the pan juices and then crisp into the best-ever croutons for a crunchy spinach ...

What we send

- lemon
- 12 oz boneless, skinless chicken thighs
- ¼ oz za'atar spice blend ¹
- 2 Mediterranean pitas ^{1,2,3}
- scallion
- pint grape tomatoes
- baby spinach

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 785kcal, Fat 45g, Carbs 42g, Protein 53g



1. Broil chicken & lemon

Preheat broiler with a rack in the top position. Juice **half the lemon**. Quarter the remaining half. Place **chicken thighs and lemon wedges** on a rimmed baking sheet, rub lightly with **oil**. Toss with **1½ tablespoons za'atar, 1 teaspoon salt, and ½ teaspoon pepper**. Broil until browned in spots and cooked to 165°F internally, 8-10 minutes (watch closely as broilers vary).



4. Add pita and broil

Remove baking sheet from oven and arrange **pita** around the **chicken**, tossing to coat with pan drippings. Broil until chicken skin is crisp and pita is toasted, 2-4 minutes (watch closely as broilers vary).



2. Prep ingredients

Meanwhile, cut **pita** into 1-inch pieces. Trim ends from **scallion** and thinly slice. Cut **half the grape tomatoes** in half (save rest for own use).



3. Make dressing

Into the bowl with the **lemon juice**, whisk **remaining za'atar, 2 tablespoons olive oil**, and season to taste with **salt and pepper**.



5. Make spinach salad

In a large bowl, toss **spinach, tomatoes, and ¾ of the scallions** with the **dressing**.



6. Finish

Using a metal spatula, add **pita** to **salad** and toss gently to combine. Serve **spinach and toasted pita salad** topped with **roasted chicken thighs** and **roasted lemon quarters**. Garnish with **remaining scallion**. Enjoy!