



## Upgrade to Add Chicken

Greek Cobb Salad with Garlicky Pita



20-30min



2 Servings

| We customized this recipe by adding chicken.



## What we send

- 15 oz can chickpeas
- 2 oz roasted red peppers
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz fresh dill
- 1.4 oz feta cheese <sup>7</sup>
- 1 oz Kalamata olives
- 1 plum tomato
- 1 romaine heart
- 1 cucumber
- 2 Mediterranean pitas <sup>1,6,11</sup>

## What you need

- 2 large eggs <sup>3</sup>
- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- garlic

## Tools

- small saucepan
- medium skillet

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 920kcal, Fat 52g, Carbs 74g, Protein 69g



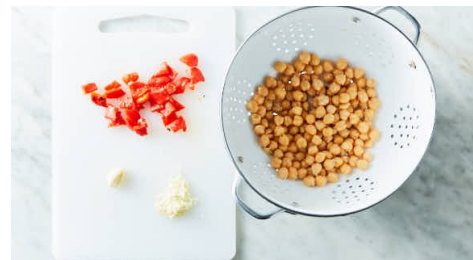
### 1. Cook eggs

Fill a small saucepan with water and bring to a boil. Carefully lower **2 large eggs** into boiling water and cook for 10 minutes over medium heat. Immediately drain and return to saucepan. Cover and shake pan to gently crack shells, then fill saucepan with ice water. Let stand until step 5.



### 4. Make vinaigrette

Preheat broiler with rack in top position. Pick and finely chop **dill fronds**, discarding stems. In a medium bowl, whisk to combine **3 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon water**. Season to taste with **salt** and **pepper**. Stir in **half of the chopped dill**. Reserve **2 tablespoons of the vinaigrette** in a small bowl.



### 2. Prep veggies & chicken

Rinse and drain **chickpeas**. Finely chop **1 teaspoon garlic**, then lightly crush a 2nd large garlic clove. Coarsely chop **roasted red peppers**.

Pat **chicken** dry; season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until browned and cooked though, about 4 minutes per side. Transfer chicken to a plate until step 5.



### 5. Prep salad

Crumble **feta**. Chop **olives**, removing any pits. Cut **tomatoes** into ½-inch pieces. Halve **romaine** lengthwise, then cut crosswise into ½-inch pieces. Thinly slice **cucumber** (peel, if desired). Slice **chicken**. Peel **eggs**; cut into quarters. Drizzle **pitas** all over with **oil**; broil directly on top rack until toasted, 1-2 minutes per side (watch closely as broilers vary).



### 3. Season chickpeas

Heat **1 tablespoon oil** in a same skillet over medium. Add **chopped garlic**; cook, stirring, until fragrant, about 1 minute. Add **chickpeas** and **roasted red peppers**. Increase heat to medium-high and cook, stirring, until chickpeas are warm, about 3 minutes. Off the heat, stir in **2 teaspoons vinegar** and **1 teaspoon oil**. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Rub **pitas** with **crushed garlic clove**, then cut into wedges; season with **salt**. Add **romaine** and **half each of feta and dill** to bowl with **vinaigrette**; toss and season with **salt** and **pepper**. Top with **chicken**, **chickpeas**, **eggs**, **cucumbers**, **tomatoes**, and **olives**. Drizzle with **reserved vinaigrette**. Garnish with **remaining dill and feta**. Enjoy!