



## Hummus & Curried Veggie Wrap with Chicken

& Za'atar Side Salad



ca. 20min



2 Servings

| This version of the recipe is customized with chicken breasts.

## What we send

- 1 bell pepper
- 1 yellow onion
- 1 cucumber
- ¼ oz za'atar spice blend <sup>11</sup>
- 1 romaine heart
- ¼ oz ras el hanout
- 2 (10-inch) flour tortillas <sup>1,6</sup>
- 4 oz hummus <sup>11</sup>
- ¼ oz fresh mint
- 12 oz pkg boneless, skinless chicken breasts

## What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)

## Tools

- medium skillet

## Cooking tip

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## Allergens

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

## Nutrition per serving

Calories 810kcal, Fat 45g, Carbs 57g, Protein 51g



### 1. Prep ingredients

Halve **pepper**; discard stem and seeds. Cut into thin strips. Halve **onion** and thinly slice. Cut **lettuce** into 1-inch pieces.

Halve **cucumber**; remove seeds if desired. Cut one half into 3-inch long planks (save rest for own use).

in a large bowl, whisk to combine **2 tablespoons oil**, **2 teaspoons vinegar**, and **1 teaspoon za'atar**. Season to taste with **salt** and **pepper**.



### 4. Season veggies

Add **1½ teaspoons ras el hanout** to skillet with **veggies**. Cook, stirring, until fragrant, about 30 seconds.

Add **3 tablespoons water** and cook, scraping up any browned bits from bottom of skillet, until veggies are coated and water is mostly evaporated, about 1 minute more. Remove from heat.



### 2. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board to rest, 5 minutes. Cut into strips.



### 5. Build wraps

Place **tortillas** on a work surface. Evenly divide **hummus** among them. Top with **some whole mint leaves** and a **sprinkle of za'atar**. Place **veggies**, **chicken**, and **some of the cucumber** over top. Tightly roll into a cylinder, tucking in edges to keep filling from spilling out.



### 3. Cook veggies

Heat **1 tablespoon oil** in same skillet over medium-high. Add **peppers** and **onions**; season with **salt** and **pepper**. Cook, stirring occasionally, until softened and browned, 8-10 minutes.



### 6. Make salad & serve

Toss **lettuce**, **remaining cucumber**, and **remaining mint leaves** with **za'atar dressing**.

Transfer to plates and garnish with more **za'atar** if desired. Serve alongside **chicken and veggie wraps**. Enjoy!