

## Roasted Za'atar Chicken Thighs

with Beans, Pita, & Cucumber Relish



20-30min



2 Servings

When life gives you chicken skin, you must make it crispy! Which is exactly what we do with this oven-roasted Za'atar-spiced chicken. We went with bone-in, skin-on thighs for guaranteed juiciness and flavor. A side of roasted green beans and toasted pita soak up all of the delicious pan juices. A refreshing cucumber relish along with a squeeze of roasted lemon brighten the dish just before serv...



## What we send

- green beans
- bone-in, skin-on chicken thighs
- lemon
- cucumbers
- garlic
- fresh parsley
- 11
- 1,6,11

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- rimmed baking sheet

## 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 680kcal, Fat 35g, Carbs 44g, Protein 47g



### 1. Prep chicken

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Quarter **lemon**. Pat **chicken thighs** dry, then transfer to a large bowl. Toss with **1½ tablespoons of the za'atar**, 2 of the lemon wedges, **1½ tablespoons oil**, **1 teaspoon salt**, and **¼ teaspoon pepper** to coat.



### 4. Season cucumbers

In a small bowl, combine **cucumbers** and **garlic**. Season with **a pinch of salt**, **a few grinds pepper**, and **1 teaspoon oil**. Toss to coat, then let sit at room temperature, stirring occasionally.



### 2. Roast chicken

Transfer **chicken** and **lemon quarters** to preheated baking sheet, skin side-up. Roast until chicken is cooked through, 15-18 minutes.



### 5. Roast green beans & pita

When **chicken** is cooked through, add **green beans** to baking sheet with chicken and roast until green beans are barely tender, about 5 minutes. Switch oven to broiler. Broil on top oven rack until chicken skin is crisp, 2-3 minutes. (Watch closely as broilers vary.) Transfer chicken to plates.



### 3. Prep vegetables

Meanwhile, trim stem ends from **green beans**. Transfer green beans to a medium bowl, and toss with **1 tablespoon oil** and **¼ teaspoon each salt and pepper**. Peel and finely chop **½ teaspoon garlic**. Trim ends from **cucumber**, then halve lengthwise and thinly slice into half-moons. Stack **pitas** and cut into 1-inch squares.



### 6. Finish & serve

Add **pita** to baking sheet; stir to coat in **pan juices**. Broil on top oven rack until lightly toasted, 1-2 minutes. Stir, broil again until golden brown, 1-2 minutes more (watch closely). Chop **parsley leaves and stems**; add to **cucumbers**. Spoon **cucumber relish** over **chicken**, **green beans** and **pita**. Drizzle with pan juices, squeeze **roasted lemon** over top. Enjoy!