

# MARLEY SPOON



## Chicken Merguez Flatbread

with Tomato-Arugula Salad



20-30min



2 Servings

Merguez is a North African sausage made from ground meat mixed with lots of spices. Ours is made with ground chicken and seasoned with harissa—a blend of roasted red peppers, fiery chile peppers, garlic and warm spices, like coriander.



## What we send

- lemon
- baby arugula
- fresh parsley
- plum tomatoes
- garlic
- 7
- 1,6,11
- 11
- 7

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium skillet

## Allergens

Wheat (1), 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 740kcal, Fat 45g, Carbs 56g, Protein 30g



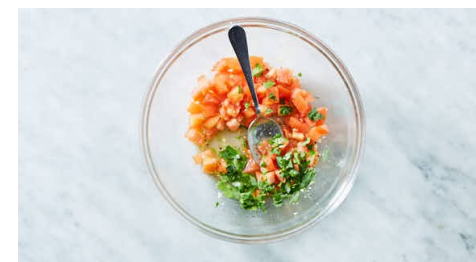
### 1. Prep ingredients

Peel and finely chop **1 large garlic clove**. Into separate bowls, grate **¼ teaspoon lemon zest** and squeeze **2½ tablespoons lemon juice**. Pick **parsley leaves** from **stems**, then coarsely chop leaves, discarding stems. Cut **tomato** into ½-inch pieces.



### 2. Make tahini sauce

In a small bowl, whisk together **tahini**, **lemon zest**, **2 tablespoons of the lemon juice**, **¾ of the garlic**, **2 tablespoons water**, and **a pinch of salt** (the sauce will thicken as it sits).



### 3. Prep salad

In a medium bowl, combine **remaining garlic and lemon juice** with **1 tablespoon oil**. Add **tomatoes** and **parsley**. Season to taste with **salt** and **pepper**. Let sit until step 6.



### 4. Toast pitas

Preheat broiler with top rack 6 inches from heat source. Toast **pitas** directly on the oven rack, turning once, until lightly toasted, about 1 minute (watch closely as broilers vary). Wrap in foil to keep warm.



### 5. Sauté sausages

Slice **sausages** on an angle into ¼-inch thick pieces. Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add sausages and cook, stirring occasionally, until liquid is evaporated and sausages are browned in spots, 5–6 minutes.



### 6. Finish & serve

Add **arugula** to bowl with **tomatoes** and toss to combine. Season to taste with **salt** and **pepper**. Spread **sour cream** over **pitas**. Use a slotted spoon to top pitas with **sausages**. Serve **flatbreads** with some **arugula salad** on top. Drizzle with as much **tahini sauce** as you like, and serve the rest on the side. Enjoy!