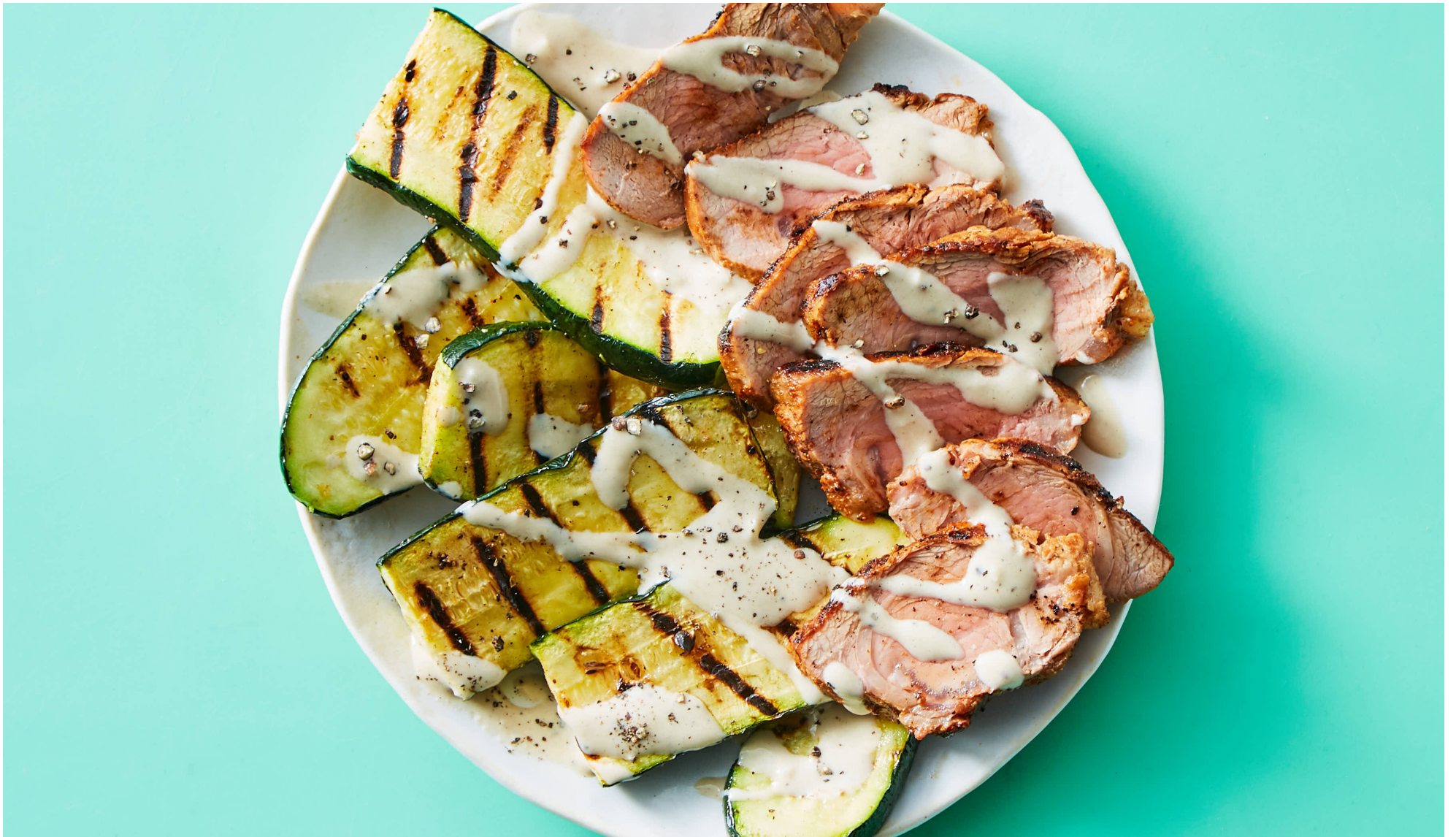


DINNERLY



Grilled Harissa Chicken & Zucchini with Creamy Tahini Sauce



20-30min



2 Servings

All a lean chicken breast needs is a little bit of flavor love—which is exactly what we're giving it here in the form of a harissa spice blend. Seasonal strips of zucchini dressed with a tahini drizzle make this a light, easy weeknight meal. We've got you covered!

WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- ¼ oz harissa spice blend
- 2 zucchini
- 1 oz tahini ¹¹
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- apple cider vinegar

TOOLS

- grill or grill pan

ALLERGENS

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

NUTRITION PER SERVING

Calories 410kcal, Fat 25g, Carbs 13g, Protein 39g



1. CHICKEN VARIATION

Heat a grill or grill pan to high.

Pat **chicken** dry, then season all over with **salt, pepper**, and **1 teaspoon harissa spice blend**.

Trim ends from **zucchini** and halve crosswise; slice lengthwise into ½-inch thick planks. Toss in a large bowl with **1 tablespoon oil** and a **pinch each of salt and pepper**.



2. Grill chicken & zucchini

Reduce grill or grill pan heat to medium and lightly **oil** grates. Working in batches if necessary, add **chicken** and **zucchini**. Cover and grill, until chicken is slightly charred and cooked through, 3–4 minute per side, and zucchini is tender and slightly charred in spots, 8–10 minutes.

Transfer chicken to a cutting board and let rest before slicing. Transfer zucchini to plates.



3. Make tahini sauce & serve

In a small bowl, whisk to combine **tahini**, a **pinch of granulated garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Slowly whisk in **2 tablespoons water** until creamy; season to taste with **salt** and **pepper**.

Serve **harissa chicken** and **zucchini** drizzled with **tahini sauce**. Enjoy!



4. No grill? No problem!

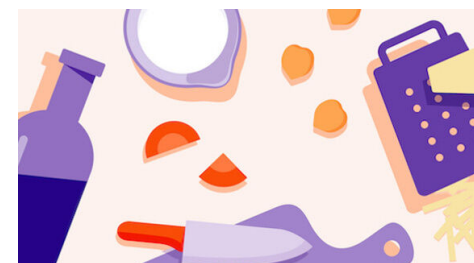
Preheat broiler with a rack in the top position. Broil zucchini on a rimmed baking sheet until tender and charred in spots, flipping halfway through, about 8 minutes.

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.



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!