

DINNERLY



Mediterranean Roasted Chicken with Romaine Salad & Garlic Pita



20-30min



2 Servings

Weird, we haven't seen this roasted chicken on any of the "Best Dressed" lists this award season. Enrobed in a crust of harissa spice and a rich pan sauce, it's a head-turner that's versatile enough to serve in a casual setting of Netflix and pajamas, or fancy-like with candlelight and Pinot Noir. Garlic pita is the accessory of the season. We've got you covered!

WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- ¼ oz harissa spice blend
- 1 romaine heart
- 2 oz roasted red peppers
- 2 Mediterranean pitas ^{3,4,1}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹
- white wine vinegar (or apple cider vinegar)
- butter ²
- garlic

TOOLS

- rimmed baking sheet
- microplane or grater

ALLERGENS

Wheat (1), Milk (2), Sesame (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

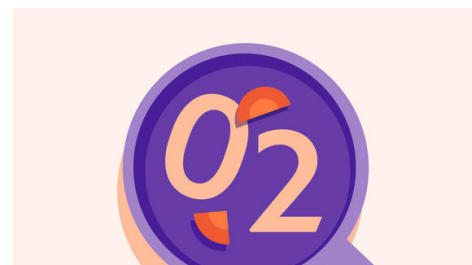
NUTRITION PER SERVING

Calories 650kcal, Fat 35g, Carbs 49g,
Protein 43g



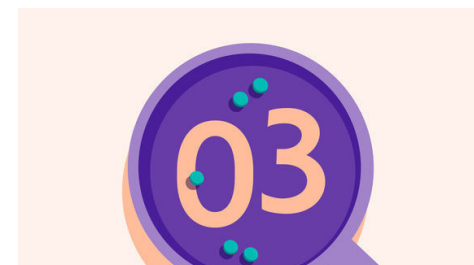
1. Season & roast chicken

Preheat oven to 425°F with a rack in the upper third. Place **chicken** on a rimmed baking sheet. In a small bowl, stir together **1½ teaspoons of the harissa spice, salt,** and **1 tablespoon oil**; brush all over chicken. Roast on upper oven rack until chicken reaches an internal temperature of 165°F, 12–18 minutes. Transfer to a cutting board to rest. Reserve baking sheet.



2. Prep salad & garlic oil

Meanwhile, halve **romaine** lengthwise then cut crosswise into 1-inch pieces, discarding end. Thinly slice **peppers** lengthwise. Peel and finely grate ¼ **teaspoon garlic** into a small bowl, then add **1 tablespoon oil**; season with **salt** and **pepper**.



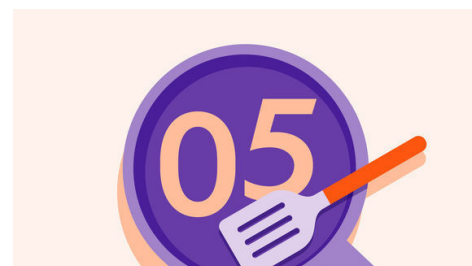
3. Make pan sauce

In a liquid measuring cup, whisk ½ **cup water**, ½ **tablespoon flour**, and ½ **teaspoon vinegar**. Pour onto same baking sheet, scraping up any browned bits left from chicken. Add **1 tablespoon butter**; whisk until melted; season with **salt**. Return to upper oven rack; bake until sauce is slightly thickened, 3–4 minutes. Transfer to a bowl; cover to keep warm. Rinse and wipe off baking sheet.



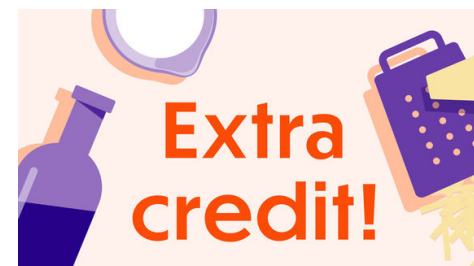
4. Toast garlic pitas

Switch oven to broil. Transfer **pitas** to same baking sheet and brush all over with **garlic oil**. Broil on upper oven rack, flipping once, until golden and crisp, 1–2 minutes per side (watch closely as broilers vary). Cut pitas into wedges.



5. Finish salad & serve

In a large bowl, whisk **1 tablespoon each of oil and vinegar**; season to taste with **salt** and **pepper**. Add **romaine** and **peppers** to bowl, tossing to combine. Thinly slice **chicken** crosswise. Serve **roasted chicken** with **romaine salad** and **garlic pita** alongside. Drizzle **pan sauce** over **chicken**. Enjoy!



6. Take it to the next level

Finish off this dish with a sprinkle of pitted, chopped Kalamata olives and crumbled feta. Opa!