

MARLEY SPOON



Summer Big Batch: Grilled Harissa Chicken

with Fattoush Salad



30-40min



2 Servings

What we send

- 2 Mediterranean pitas ^{1,6,11}
- 2 (12 oz) pkgs boneless, skinless chicken breasts
- 2 (¼ oz) harissa spice blend
- ¼ oz fresh mint
- 1 cucumber
- 1 romaine heart
- 2 (1 oz) tahini ¹¹
- 1 lemon
- ¼ oz za'atar spice blend ¹¹
- 1 red onion
- 2 (2 oz) feta ⁷
- 2 plum tomatoes

What you need

- olive oil
- kosher salt & ground pepper
- sugar
- garlic

Tools

- microplane or grater
- grill, grill pan, or 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 0kcal



1. Marinate chicken

Preheat grill to high. In a large bowl, combine harissa spice, 2 tablespoons olive oil, and a generous pinch of salt. Pat chicken dry and then add to the spice rub, toss to evenly coat in seasoning, set aside to marinate.

In a small bowl, combine all but 2 teaspoons of the za'atar with 3 tablespoons oil. Brush flavored oil over the pita until coated.



4. Grill chicken

Add chicken to grill and cook until cooked through and charred on both sides, 3–5 minutes per side.

Set chicken aside to rest.



2. Grill bread

Add pita and cook until charred on both sides, 2–3 minutes per side. Set aside to cool and then tear or cut into 1-inch pieces.

Zest lemon and set aside zest. Cut lemon in half and add to grill pan cut side down. Cook until lemon is charred and juices are released, 5–7 minutes.



5. Prep veggies

Meanwhile, half onion and thinly slice one half (save rest for own use). Cut tomatoes into ½-inch pieces. Peel and deseed cucumber if desired and cut into ½-inch pieces. Thinly slice romaine.

Add veggies and torn pita to a large bowl or plate and drizzle with olive oil, remaining lemon juice, season with salt and pepper. Toss to coat.



3. Make dressing

Finely grate ½ teaspoon garlic. Juice 1 half of the charred lemon and cut other half into wedges.

In a small bowl, stir to combine tahini, grated garlic, remaining za'atar, ½ teaspoon sugar, 2 teaspoons of the lemon zest, 1 tablespoon lemon juice, and enough water to reach a drizzle consistency.



6. Serve

Remove mint leaves from stems and coarsely chop leaves. Thinly slice chicken.

Transfer salad to a plate and then top with the slices chicken and mint. Drizzle with tahini dressing and crumble feta over the top. Serve with extra lemon wedges on the side. Enjoy!