

MARLEY SPOON



Summertime! Grilled Harissa Chicken

with Fattoush Salad

| (2-p serves 4; 4-p serves 8)



30-40min



2 Servings

What we send

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

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- grill, grill pan, or skillet
- microplane or grater

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 660kcal, Fat 38g, Carbs 35g, Protein 52g



1. Marinate chicken

Preheat grill to high, if using. In a large bowl, combine **harissa spice, 2 tablespoons olive oil, and a generous pinch of salt**. Pat **chicken** dry, add to **spice rub**, and 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 **za'atar oil** over **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 pita & lemon

Preheat a grill pan to high, if using. Add **pita** to grill 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**. Cut lemon in half and add to grill, cut side-down. Cook until lemon is charred and juices are released, 5-7 minutes.



5. Prep veggies

Meanwhile, halve **onion** and thinly slice one half (save rest for own use). Cut **tomatoes** into ½-inch pieces. Peel and remove seeds from **cucumber**, if desired; cut into ½-inch pieces. Thinly slice **romaine**, discard end.

Add **veggies** and **torn pita** to a large bowl or plate and drizzle with **oil** and **remaining lemon juice**. Season with **salt** and **pepper** and toss to coat.



3. Make dressing

Into a small bowl, finely grate **½ teaspoon garlic**. Into a separate small bowl, juice **1 half of the charred lemon**. Cut remaining lemon half into wedges.

To bowl with garlic, stir in **tahini, remaining za'atar, 1 tablespoon charred lemon juice, 2 teaspoons of the lemon zest, ½ teaspoon sugar**, and **enough water** to reach a pourable consistency.



6. Serve

Coarsely chop **mint leaves**; discarding stems. Thinly slice **chicken**.

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