

DINNERLY



Greek Chicken Strips & Hummus Platter with Greek Salad, Toasted Pita & Feta



under 20min



2 Servings

We don't have any vegetable jokes. But if you do, please LETTUCE know. In the meantime, we'll be double-fisting warm pita with this plate of lean chicken, savory hummus and crisp salad loaded with feta. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 1 romaine heart
- 2 Mediterranean pitas ^{1,2,3}
- ½ lb pkg chicken breast strips
- 2 (2 oz) hummus ¹
- 2 oz feta ⁴

WHAT YOU NEED

- olive oil
- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper

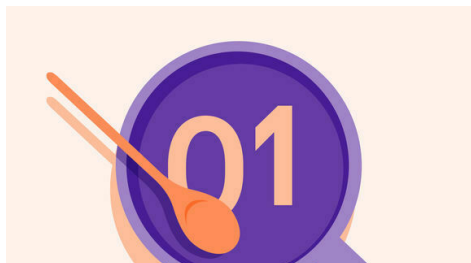
TOOLS

ALLERGENS

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

NUTRITION PER SERVING

Calories 950kcal, Fat 66g, Carbs 55g, Protein 45g

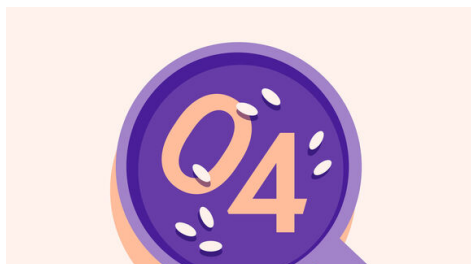


1. Prep salad

Preheat broiler with a rack in the top position.

Cut **tomatoes** in half lengthwise, then thinly slice into half-moons. Thinly slice **lettuce** crosswise, discarding end.

In a large bowl, whisk together 2 **tablespoons oil** and 1 **tablespoon vinegar**; season to taste with **salt** and **pepper**. Add tomatoes, tossing to coat; set aside to marinate.



4. Assemble & serve

Divide **hummus** between plates. Use a spoon to create a small well in the center; fill with **oil** and a **pinch each of salt and pepper**. Add **lettuce** to bowl with **tomatoes**, tossing to coat. Divide salad between plates, then coarsely crumble **feta** over top. Add **chicken** alongside.

Serve **chicken, salad, and hummus platters** with **toasted pita** for dipping. Enjoy!



2. Toast pitas

Brush **pitas** all over with **oil**. Broil directly on top oven rack until toasted and browned in spots, 1–2 minutes per side (watch closely as broilers vary). Cut into wedges.



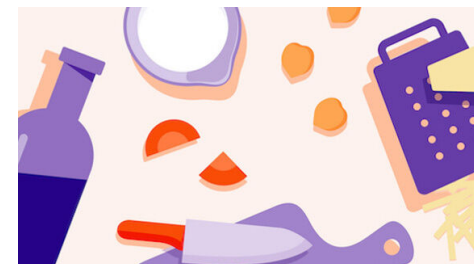
3. CHICKEN VARIATION

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



5. ...

What were you expecting, more steps?



6. ...

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