

DINNERLY



Chicken Breast & 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 breast, 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 ^{2,3,4}
- 10 oz pkg boneless, skinless chicken breast
- 2 (2 oz) hummus ²
- 2 oz feta ¹

WHAT YOU NEED

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

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 870kcal, Fat 54g, Carbs 54g, Protein 50g



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.



5. ...

What were you expecting, more steps?



3. CHICKEN VARIATION

Pat **chicken** dry and season all over with **salt** and **pepper**. 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. Transfer to a cutting board to rest, 5 minutes.



6. ...

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