

MARLEY SPOON



Summertime! Grilled Harissa Chicken

with Fattoush Salad



30-40min



2 Servings

A hearty salad is always welcome on our summer table. Fall, winter and spring have an open invitation too! This summery salad features lean chicken breasts marinated in harissa for sweet smokiness. We skip the traditionally fried bread in favor of grilled za'atar pita, but keep the bright veggies of tomato, cucumber and onion in this classic Mediterranean dish finished with a creamy tahini dressing. (2-p serves 4; 4-p serves 8)

What we send

- 2 (¼ oz) harissa spice blend
- 2 (12 oz) pkgs boneless, skinless chicken breasts
- ¼ oz za'atar spice blend ²
- 2 Mediterranean pitas ^{2,3,4}
- 1 lemon
- garlic
- 2 (1 oz) tahini ²
- 1 red onion
- 2 plum tomatoes
- 1 cucumber
- 1 romaine heart
- ¼ oz fresh mint
- 2 (2 oz) feta ¹

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

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

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 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 charred lemon juice**. Season to taste 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!