

DINNERLY



Mediterranean Pita with Readymade Chicken

with Spinach Salad



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this chicken pita? Personally, we'd choose B. This dish requires absolutely no prepwork—just season and cook the chicken, warm the pitas, and toss the spinach in a quick homemade dressing. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg ready to heat chicken
- ¼ oz ground coriander
- 2 Mediterranean pitas ^{2,3,5}
- 5 oz baby spinach
- 4 oz tzatziki ^{1,4}

WHAT YOU NEED

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

TOOLS

- medium nonstick skillet

ALLERGENS

Milk (1), Sesame (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 540kcal, Fat 28g, Carbs 38g, Protein 37g



1. Season chicken

Use your fingers or two forks to break up **chicken** into bite-sized pieces. Add chicken to a medium bowl and season with **1 teaspoon coriander** and **a few grinds of pepper**.



2. Warm pitas & cook chicken

Brush both sides of each **pita** with **oil**. Heat a medium nonstick skillet over medium-high. Cook **pit**as, one at a time, until lightly toasted and warmed through, about 1 minute per side. Transfer to a plate; cover to keep warm.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken**; cook until browned and heated through, 2–3 minutes.



3. Make salad & serve

In a medium bowl, whisk to combine **1 tablespoon each of oil and vinegar** with a **pinch of sugar**; season to taste with **salt** and **pepper**. Add **spinach**; toss to coat. Spread **some of the tzatziki** over each **pita**, then top with **some of the salad and chicken**. Drizzle with **remaining tzatziki**.

Serve **chicken pitas** with **remaining salad** alongside. Enjoy!



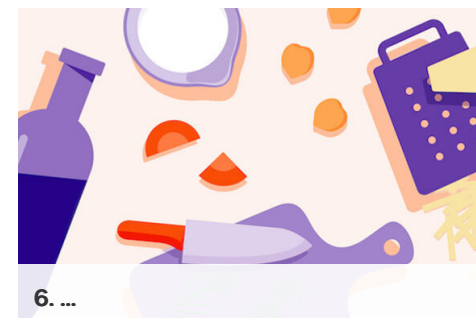
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!