

MARLEY SPOON



Za'atar Manakish & Readymade Chicken Cutlet

with Hummus, Olives & Cornichons



20-30min



2 Servings

This Lebanese specialty is traditionally eaten for breakfast, but we love it any time of day! We cover pizza dough with za'atar and a creamy combo of mozzarella and feta, then bake to a golden, cheesy finish. A bright and fresh assortment of vegetables and ready to heat chicken cutlet are served alongside to lighten the dish, with silky hummus for dipping.

What we send

- 1 cucumber
- 1 plum tomato
- ¼ oz fresh mint
- 3¾ oz mozzarella ²
- 2 oz feta ²
- 2 (¼ oz) za'atar spice blend ³
- 1 lb pizza dough ⁴
- ½ lb pkg ready to heat chicken cutlets ^{1,2,4}
- 2 (2 oz) hummus ³
- 1 oz Kalamata olives
- 1 oz cornichon

What you need

- olive oil
- all-purpose flour (for dusting) ⁴

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 1350kcal, Fat 64g, Carbs 141g, Protein 59g



1. Prep ingredients

Preheat oven 500°F with a rack in the center. Peel **cucumber** if desired; cut into 2-inch batons. Cut **tomato** into wedges. Pick **mint leaves**; discard stems. Coarsely grate **mozzarella** and crumble **feta**; combine in a medium bowl.

Set aside ½ **teaspoon za'atar** for garnish. In a small bowl, stir together remaining za'atar and **2 tablespoons oil**.



4. Heat chicken cutlet

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2-4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



2. Assemble manakish

Lightly oil a rimmed baking sheet. On a **lightly floured** work surface, roll **dough** into a 12-inch circle; transfer to prepared baking sheet. Spread **za'atar-oil mixture** over dough, leaving a ½-inch border. Sprinkle **cheese mixture** over dough.



3. Bake

Bake **manakish** on center rack until **dough** is puffed and golden-brown and **cheese** is bubbling and browned in spots, 12-15 minutes. Transfer manakish to a cutting board.



5. Serve

Transfer **hummus** to a serving bowl, drizzle with **oil**, and sprinkle with **remaining za'atar**. Cut **chicken cutlets** into 1-inch pieces.

Serve **manakish** with **chicken cutlets**, **hummus**, **mint**, **olives**, **cornichons**, and **vegetables** for wrapping. Enjoy!



6. ...

You won't find them here! Enjoy your Marley Spoon meal!