

MARLEY SPOON



Greek-Inspired Gyro with Extra Chicken!

Hummus, Chopped Salad & Feta



20-30min



2 Servings

This classic gyro hits all the right notes! Juicy tomatoes, briny olives, and crunchy romaine and onion packs in your daily dose of veg, while a double portion of gyro-spiced chicken breast strips brings the hearty protein. Wrap it all up in a hummus slathered pita with creamy feta crumbles and your hunger will be running for the hills.

What we send

- 1 red onion
- 1 plum tomato
- 1 oz Kalamata olives
- 1 romaine heart
- 2 Mediterranean pitas ^{2,3,4}
- ¼ oz dried oregano
- 2 (10 oz) pkgs chicken breast strips
- ¼ oz gyro spice
- 2 (2 oz) hummus ²
- 2 oz feta ¹

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar

Tools

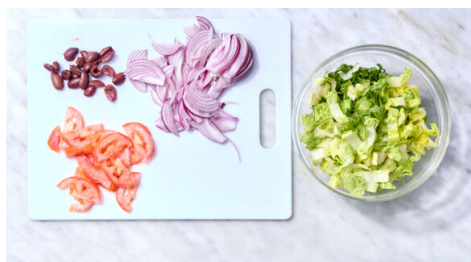
- large nonstick skillet

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 980kcal, Fat 44g, Carbs 69g, Protein 86g



1. Prep ingredients

Halve **onion** and thinly slice. Halve **tomato** lengthwise, then slice into half moons. Coarsely chop **olives** if desired, removing any pits. Thinly slice **romaine**.



4. Make salad

Meanwhile, in a large bowl, whisk to combine **3 tablespoons oil**, **3 teaspoons vinegar**, and **½ teaspoon dried oregano**. Season with **a pinch each of salt and pepper**. Add **romaine, olives**, and **remaining onions**. Toss until veggies are evenly coated.



2. Toast pita

Heat a medium nonstick skillet over medium. Add **a drizzle of oil**, then add **1 pita** at a time. Cook until browned and toasted, 30-60 seconds per side. Transfer to a work surface.



5. Cook chicken

Pat **chicken** dry; season with **salt** and **pepper**.

Push **onions** to one side of skillet; add **chicken** to empty side (drizzle with oil if skillet looks dry). Cook until chicken is browned and cooked through, mixing with onions halfway, 5-7 minutes. Add **1½ teaspoons gyro spice** and cook until fragrant. Add **2 tablespoons water** and scrape up any browned bits from the bottom.



3. Sear onions

Add **another drizzle of oil** if skillet looks dry. Add **half of the onions** and season with **a pinch each of salt and pepper**. Cook, stirring occasionally, until just tender and beginning to brown, 3-5 minutes.



6. Assemble & serve

Divide **hummus** evenly between **pitats** and spread into an even layer. Top with **salad, tomatoes**, and **chicken**. Crumble **feta** over top before serving. Enjoy!