



## Turkish Kebab-Style Chicken

with Lemon-Dill Pita & Spinach Salad



20-30min



2 Servings

Ground sumac, made from the bright red berries of the sumac bush, is a pantry staple in Middle Eastern cooking. It's loved for its tangy lemony flavor and vibrant hue, adding a beautiful pop of color (and bright flavor!) to any dish.



## What we send

- garlic (use 1 large clove)
- 1 container Greek yogurt <sup>7</sup>
- sumac (use 1½ tsp)
- 12 oz pkg boneless, skinless chicken breasts
- 1 lemon
- ¼ oz fresh dill
- 4 oz tomato
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 3 oz baby spinach

## What you need

- olive oil
- kosher salt & ground pepper
- sugar

## Tools

- microplane or grater
- medium nonstick skillet

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 780kcal, Fat 45g, Carbs 42g, Protein 51g



### 1. Marinate chicken

Peel and finely chop **1 teaspoon garlic**. In a shallow bowl, combine **¼ cup of the yogurt**, **1½ teaspoons of the sumac**, **¼ teaspoon of the garlic**, and **1 tablespoon each of water and oil**. Season with **½ teaspoon salt** and **a few grinds of pepper**. Pat **chicken** dry, then pound to ½-inch thickness, if desired. Transfer to bowl with marinade, turning to coat; set aside until step 5.



### 4. Broil pitas

Add **half of the dill** and **2 tablespoons oil** to bowl with **lemon zest**. Broil **pitas** directly on top oven rack until lightly browned, 1-2 minutes per side. Carefully, transfer **pitas** to a cutting board. Brush with lemon-dill oil, then season with **salt** and **pepper**.



### 2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Finely chop **dill fronds and stems**. Finely grate **½ teaspoon lemon zest** into a small bowl. Separately, squeeze **2 teaspoons lemon juice** into a medium bowl. Core **tomato**, then finely chop.



### 5. Cook chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** to skillet, discarding any marinade left in bowl. Cook, turning once, until chicken is browned in spots and cooked through, 2-3 minutes per side. Transfer to a plate.



### 3. Season tomatoes & yogurt

To bowl with **lemon juice**, add **1 teaspoon water**, and **a pinch of sugar**. Whisk in **1 tablespoon oil**. Add **tomatoes** to bowl with dressing and stir to coat. Season to taste with **salt** and **pepper**. In a small bowl, combine **remaining yogurt and garlic**, **2 tablespoons water**, and **2 teaspoons oil**. Season to taste with **salt** and **pepper**.



### 6. Finish salad & serve

Add **spinach** to bowl with **tomatoes and dressing**, and stir to combine. Season to taste with **salt** and **pepper**. Cut **lemon-dill pita** into wedges. Drizzle **chicken** with **yogurt sauce** and sprinkle with **remaining dill**. Serve **salad** and **lemon-dill pita** alongside. Enjoy!