



Mediterranean Chicken Thighs

with Warm Pita & Cucumber-Feta Salad



20-30min



2 Servings

Feta is a Mediterranean sheep's or goat's milk cheese, with a crumbly texture and a delightfully briny flavor. It doesn't have a true melt factor, but it adds a delicious savory, richness to all kinds of salads. We like feta in this crisp cucumber and bell pepper combo, tossed in a refreshing dill vinaigrette. Especially when served alongside quickly broiled boneless chicken thighs.

What we send

- harissa spice blend (use 1½ tsp)
- 1 lb pkg boneless, skinless chicken thighs
- garlic
- ¼ oz fresh dill
- 1 cucumber
- 1 green bell pepper
- 1½ oz feta cheese ⁷
- 2 Mediterranean pitas ^{1,6,11}

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet

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 42g, Carbs 44g, Proteins 59g



1. Season chicken

Preheat broiler with top rack 6 inches from heat source. In a medium bowl, combine **1½ tablespoons oil**, **1½ teaspoons harissa spice**, and **a pinch each of salt and pepper**. Pat **chicken** dry; transfer to bowl with **harissa oil**, stirring to coat. Let stand at room temperature until step 4.



4. Broil chicken

Season **chicken** all over with **salt** and **pepper**; transfer to a rimmed baking sheet. Broil on top oven rack until browned in spots and cooked to 165°F, 8-10 minutes (watch closely as broilers vary).



2. Make dill vinaigrette

Finely chop **½ teaspoon garlic**. Pick **dill fronds** from stems; discard stems and finely chop fronds. In a medium bowl, combine **chopped garlic**, **1 tablespoon vinegar**, **1 teaspoon water**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**, then stir in **half of the dill fronds**.



5. Toast pita

Brush **pitas** generously with **oil**. Broil directly on top oven rack until lightly toasted, 1-2 minutes per side (watch closely). Cut into wedges, if desired.



3. Assemble salad

Trim and peel **cucumber**; halve lengthwise, then cut into ½-inch thick half moons. Halve **pepper**, remove stem and seeds, then cut into ½ inch pieces. Coarsely chop **feta**. Add **cucumbers**, **peppers**, and **feta** to bowl with **dill vinaigrette**, stirring gently to combine. Season salad to taste with **salt** and **pepper**.



6. Finish & serve

Transfer **chicken** to plates, along with **any resting juices**. Sprinkle with **remaining dill**, then serve with **salad** and **warm pita**. Enjoy!