



# Spicy Harissa Grilled Chicken

## with Grilled Garlicky Pita and Chopped Salad

GRILL

SPICY

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Thighs/Leg



Pita Bread



Greek Yogurt



Harissa Paste



Mini Cucumber



Grape Tomatoes



Parsley



Garlic



Spring Mix



White Wine Vinegar

### HELLO HARISSA PASTE

*This fragrant spicy chili pepper paste is commonly used in Tunisian and Moroccan cuisine*

## START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

### Bust Out

Medium Bowl, Measuring Spoons, Silicone Brush, Large Bowl, 2 Small Bowls, Whisk, Paper Towels

### Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	310 g***	620 g***
Pita Bread	2	4
Greek Yogurt	100 g	200 g
Harissa Paste 🍷	1 tbsp	2 tbsp
Mini Cucumber	66 g	132 g
Grape Tomatoes	113 g	227 g
Parsley	7 g	14 g
Garlic	6 g	12 g
Spring Mix	56 g	113 g
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

\*\*\* Minimum weight of chicken.

### Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### 1. PREP

Stir together **yogurt** and **harissa** in a small bowl. Season with **salt** and **pepper**. Cut **cucumber** into ½-inch pieces. Halve **grape tomatoes**. Roughly chop **parsley**. Peel, then mince or grate **garlic**.



### 2. PREP PITAS

Stir together **garlic**, **half the parsley** and **1 tbsp oil** (dbl for 4 ppl) in another small bowl. Season with **salt** and **pepper**. Brush **garlic oil** onto both sides of **pitas**. Set aside.



### 3. SEASON & GRILL CHICKEN

Pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Add **half the harissa-yogurt sauce** and the **chicken** to a medium bowl and toss to combine. Set **remaining harissa-yogurt sauce** aside for serving. Add **chicken** to grill, close lid and grill until cooked through, 6-8 min per side. \*\*



### 4. GRILL PITAS

When **chicken** is almost done, add **pitas** to other side of grill and grill until heated through and grill marks form, 1-2 min per side. (**NOTE:** Keep an eye on pitas so that they don't burn!)



### 5. MAKE SALAD

Whisk together **vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl). Add **spring mix**, **tomatoes** and **cucumber**. Toss to combine. Season with **salt** and **pepper**.



### 6. FINISH & SERVE

Thinly slice **chicken**. Divide **warm pitas** between plates, then spread **reserved harissa-yogurt sauce** over **pitas**. Top with **chicken** and some **chopped salad**. Sprinkle with **remaining parsley**. Serve with **remaining salad** on the side.

## Dinner Solved!