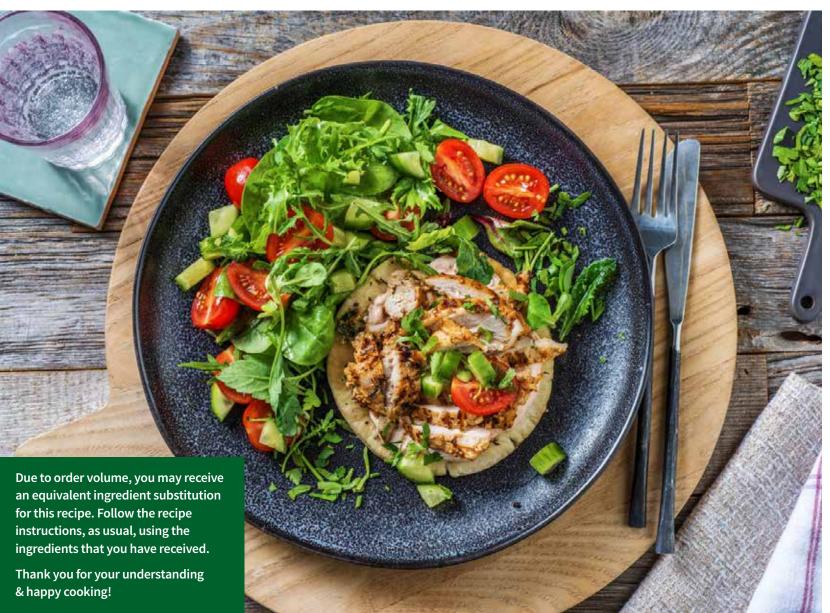


# Spicy Harissa Grilled Chicken

with Grilled Garlicky Pita and Chopped Salad

**SPICY** 

**30 Minutes** 







Pita Bread

Chicken Thighs/Leg





**Greek Yogurt** 





**Grape Tomatoes** 

Mini Cucumber





Garlic



Spring Mix



White Wine Vinegar

# 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

9		
	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 4ppl) 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 4ppl). 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!**