

Spiced Chicken Souvlaki

with Tahini-Yogurt Sauce & Roasted Potato Wedges

Souvlaki, a dish of skewered or shaved meat often served in pita bread, is a delicious Greek favorite. Our chicken souvlaki gets extra flavor from za'atar, a complex Middle Eastern blend of herbaceous and warming spices. On the side, we're roasting hearty potato wedges and making a sauce with yogurt, lemon juice, mint and tahini (a thick paste made from ground sesame seeds). Tahini is a popular ingredient in many Mediterranean dishes, and in our yogurt sauce, it brings the perfect nutty depth to complement the zesty chicken.



Ingredients

- 12 Boneless, Skinless Chicken Thighs
- 4 Pocketless Pitas
- ½ Cup Greek Yogurt
- 3 Cloves Garlic
- 1 Lemon
- 1 Pound Russet Potatoes
- 1 Romaine Heart
- 1 Red Onion
- 1 Bunch Mint

Knick Knacks

- 2 Tablespoons Tahini
- 2 Tablespoons Za'atar

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 30 to 40 min



1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the potatoes lengthwise; cut each half into 3 equal-sized wedges. Pick the mint leaves off the stems; discard the stems. Quarter and deseed the lemon. Peel, halve and thinly slice the onion. Peel and mince the garlic. Cut off and discard the root end of the lettuce; thinly slice the leaves crosswise.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange the seasoned potatoes in a single, even layer, skin sides down. Roast 28 to 30 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3



Make the tahini-yogurt sauce:

While the potatoes roast, in a medium bowl, combine the **yogurt**, **tahini**, **half the mint** (tearing just before adding) and **the juice of all 4 lemon wedges**; season with salt and pepper to taste.

4



Cook the chicken:

While the potatoes continue to roast, pat the **chicken** dry with paper towels; season with salt, pepper and the **za'atar** on both sides. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Working in batches, add the seasoned chicken. Cook 4 to 6 minutes per side, or until browned and cooked through. Transfer to a plate and set aside in a warm place, leaving any browned bits (or fond) in the pan.

5



Cook the garlic & onion:

While the potatoes continue to roast, add the **garlic** and **onion** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add up to 2 teaspoons of olive oil.) Cook on medium-high, stirring frequently and scraping up any fond from the bottom of the pan, 2 to 4 minutes, or until browned and softened. Remove from heat and season with salt and pepper to taste.

6



Toast the pitas & serve your dish:

While the garlic and onion cook, carefully place the **pitas** directly onto the oven rack. Toast 2 to 3 minutes, or until warm and pliable. Remove from the oven and transfer to a serving dish. Transfer the **cooked chicken** to a cutting board and thinly slice. Divide the **lettuce**, sliced chicken and **cooked garlic and onion** between the toasted pitas. Serve with the **roasted potatoes** and **tahini-yogurt sauce** on the side. Garnish with the **remaining mint**. Enjoy!