

# Greek Chicken Pitas

with Cucumber & Orzo-Feta Salad

**PREP TIME:** 15 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 2

Tonight's pitas feature chicken dressed with a bright, aromatic combination of lemon juice, garlic, and fresh oregano. The chicken gets cooling contrast from cucumber dressed in seasoned yogurt—an homage to tzatziki, a classic Greek yogurt sauce. For our side, we're serving a vibrant pasta salad made with orzo tossed with mint, more cucumber, and a briny duo of Kalamata olives and feta cheese.



## MATCH YOUR BLUE APRON WINE:



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



## Ingredients



2  
BONELESS,  
SKINLESS  
CHICKEN THIGHS



3 oz  
ORZO PASTA



2  
PITAS



1 bunch  
OREGANO



2 cloves  
GARLIC



1  
CUCUMBER



1  
LEMON



1 bunch  
MINT

## KNICK KNACKS:



1/4 cup  
CRUMBLLED FETA  
CHEESE



1/2 cup  
PLAIN GREEK  
YOGURT



1 oz  
KALAMATA OLIVES





### 1 Prepare the ingredients:

- Heat a medium pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Pick the oregano leaves off the stems; discard the stems.
- Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- Quarter and deseed the lemon.
- Peel the cucumber, leaving alternating strips of skin intact. Medium dice the cucumber.
- Pick the mint leaves off the stems; discard the stems.
- Smash the olives with the flat side of your knife; remove and discard the pits, then roughly chop.



### 2 Cook & dress the chicken:

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the seasoned chicken and cook 4 to 6 minutes per side, or until browned and cooked through. Transfer to a cutting board. Wipe out the pan.
- To make the dressing, in a large bowl, combine the **oregano, up to half the garlic paste, the juice of 2 lemon wedges**, and a drizzle of olive oil; season with salt and pepper.
- When cool enough to handle, roughly chop the cooked chicken. Add to the bowl of dressing; toss to coat. Season with salt and pepper to taste.



### 3 Cook the pasta:

- While the chicken cooks, add the **pasta** to the pot of boiling water. Cook 7 to 8 minutes, or until just shy of al dente (still slightly firm to the bite). Drain thoroughly and return to the pot.



### 4 Dress the cucumber:

- While the pasta cooks, in a medium bowl, combine the **yogurt, half the cucumber, half the mint** (tearing the leaves just before adding), **the juice of the remaining lemon wedges**, and **as much of the remaining garlic paste as you'd like**. Drizzle with olive oil and season with salt and pepper. Stir to thoroughly combine. Season with salt and pepper to taste.



### 5 Warm the pitas:

- Heat the same, dry pan on medium-high until hot. Working 1 at a time, add the **pitas** and warm 30 seconds to 1 minute per side, or until heated through and pliable.
- Transfer to a cutting board and cut in half; carefully open the pockets.



### 6 Make the pasta salad & plate your dish:

- To the pot of **cooked pasta**, add the **olives, cheese, remaining cucumber, remaining mint** (tearing the leaves just before adding), and a drizzle of olive oil. Season with salt and pepper. Stir to combine; season with salt and pepper to taste. Transfer to a serving dish.
- Evenly fill the **halved pitas** with the **dressed cucumber** and **dressed chicken**. Divide between 2 dishes. Serve with the pasta salad on the side. Enjoy!