

Vadouvan Chicken Pitas

with Tzatziki & Cabbage Slaw

2 SERVINGS

⌚ 20-30 MINS

 Blue Apron

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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

 10 oz Chicken Breast Strips

 1 Red Onion

 ½ cup Tzatziki¹

 1 Tbsp Apple Cider Vinegar

 2 Pocketless Pitas

 2 Scallions

 3 Tbsps Sweet Chili Sauce

 2 tps Vadouvan Curry Powder

 ½ lb Red Cabbage

 1 head Romanesco Cauliflower 

 6 oz Carrots 

1. cucumber-yogurt sauce

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- If you prefer to use an oven to warm the pitas instead of a microwave, preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve, peel, and thinly slice the **onion**.



↻ ADDITIONAL STEP *If you chose extra Vegetables*

- Preheat the oven to 450°F.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- Peel the **carrots**. Halve lengthwise; cut crosswise into 1-inch pieces.
- Line a sheet pan with foil.
- Place the **cauliflower florets** and **carrot pieces** on the foil. Drizzle with **olive oil** and season with salt, pepper, and **half the curry powder**; toss to coat. Arrange in an even layer.
- Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

2 Make the slaw

- In a large bowl, combine the **sliced cabbage**, **sliced white bottoms of the scallions**, **sweet chili sauce**, and **vinegar**; season with salt and pepper.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Cook the chicken & onion

- Meanwhile, pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and enough of the **curry powder** to coat (you may have extra). Toss to coat.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.



Step 3 continued:

- Add the **seasoned chicken** and **sliced onion** in an even layer; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the onion is softened and the chicken is cooked through. Turn off the heat.

↻ CUSTOMIZED STEP 3 *If you chose extra Vegetables*

- Cook the chicken and onion as directed, using the **remaining curry powder**.

4 Warm the pitas

- Meanwhile, if using the microwave, wrap the **pitas** in a damp paper towel and microwave on high 1 minute, or until heated through and pliable.
- If using the oven, wrap the pitas in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through and pliable.
- Transfer the warmed pitas to a work surface and carefully unwrap.



5 Finish the pitas & serve your dish

- Spread the **tzatziki** onto the **warmed pitas**; top with the **cooked chicken and onion**.
- Serve the **finished pitas** with the **slaw** on the side. Garnish with the **sliced green tops of the scallions**. Enjoy!



↻ CUSTOMIZED STEP 5 *If you chose extra Vegetables*

- Spread the **tzatziki** onto the **warmed pitas**; top with the **cooked chicken and onion** and as much of the **slaw** as you'd like.
- Serve the **finished pitas** with the **roasted vegetables** on the side. Garnish with the **sliced green tops of the scallions**. Serve any remaining slaw on the side. Enjoy!

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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