

Za'atar-Roasted Chicken Thighs

with Warm Farro Salad &
Creamy Feta Dressing

2 SERVINGS | 25-35 MINS

 **Blue Apron**
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Ingredients



12 oz Boneless,
Skinless Chicken
Thighs



6 oz Green Beans



¼ cup Labneh
Cheese



½ cup Semi-Pearled
Farro



1 Red Onion



1 Tbsp Za'atar
Seasoning¹



6 oz Carrots



1 ½ oz Feta Cheese



1 Tbsp Weeknight
Hero Spice Blend²



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cooking spray (0 PersonalPoints) instead
of olive oil (1 PersonalPoint per teaspoon)
to coat your pan before heating.

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1. Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano & Crushed Aleppo Pepper
2. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 1-inch pieces.
- Halve and peel the **onion**; cut into $\frac{1}{2}$ -inch-wide wedges.
- Cut off and discard any stem ends from the **green beans**; cut crosswise into 2-inch pieces.



2 Cook the farro

- Add the **farro** to the pot of boiling water. Cook, uncovered, 18 to 20 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



3 Roast the chicken

- Meanwhile, pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and **all but a pinch of the za'atar**.
- Transfer to a sheet pan.
- Roast 15 to 17 minutes, or until browned and cooked through.*
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

4 Roast the vegetables

- Meanwhile, transfer the **carrot pieces**, **onion wedges**, and **green bean pieces** to a separate sheet pan.
- Drizzle with **olive oil** and season with salt, pepper, and the **weeknight hero spice blend**. Toss to coat; arrange in an even layer.
- Roast 15 to 17 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



5 Make the dressing

- Meanwhile, in a bowl, combine the **labneh**, **feta** (crumbling before adding), and **2 tablespoons of water**. Season with salt and pepper.



6 Finish the farro & serve your dish

- To the pot of **cooked farro**, add the **roasted vegetables** and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **roasted chicken** with the **finished farro**. Drizzle with the **dressing** and garnish with the **remaining za'atar**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

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.

Blue Apron, LLC, New York, NY 10005

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