

Za'atar-Spiced Chicken Pitas

with Tzatziki & Pickled Peppers

4 SERVINGS

15-25 MINS

 **Blue Apron**
blueapron.com




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

Ingredients


Customized ingredients



18 oz Boneless Chicken Breast Pieces 

SWAPPED FOR:



18 oz Tail-On Shrimp¹ 



1 oz Pickled Peppadew Peppers



1 tsp Preserved Lemon Purée



1 Tbsp Za'atar Seasoning²



4 Pocketless Pitas



2 Persian Cucumbers



1 ½ oz Feta Cheese



2 Tbsps Sliced Roasted Almonds



1 cup Yellow Couscous



1 Sweet or Yellow Onion



½ cup Tzatziki³



1 tsp Whole Dried Oregano



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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

1. peeled & deveined 2. Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano 3. cucumber-yogurt sauce
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the chicken & onion

- If you prefer to use an oven to warm the pitas instead of a microwave, preheat the oven to 375°F.
- Halve, peel, and thinly slice the **onion**.
- Pat the **chicken** dry with paper towels; place in a bowl. Add the **sliced onion**; season with salt, pepper, and the **za'atar**. Toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken and onion** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Continue to cook, stirring occasionally, 3 to 4 minutes, or until the onion is softened and the chicken is cooked through.
- Turn off the heat.



↺ CUSTOMIZED STEP 1 If you chose Shrimp

- If you prefer to use an oven to warm the pitas instead of a microwave, preheat the oven to 375°F.
- Halve, peel, and thinly slice the **onion**.
- Pat the **shrimp** dry with paper towels; remove the tails. Place in a bowl. Add the **sliced onion**; season with salt, pepper, and the **za'atar**. Toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp and onion** in an even layer. Cook, without stirring, 2 to 3 minutes, or until the onion is lightly browned and the shrimp are slightly opaque.
- Continue to cook, stirring occasionally, 1 to 2 minutes, or until the onion is softened and the shrimp are opaque and cooked through.
- Turn off the heat.

2 Cook the couscous

- In a medium pot, combine the **couscous** and **1 cup of water**; season with salt and pepper. Heat to boiling on high.
- Once boiling, cover and turn off the heat. Let stand 6 to 8 minutes, or until the water has been absorbed and the couscous is tender. Fluff with a fork.
- Taste, then season with salt and pepper if desired.



3 Prepare the remaining ingredients

- Meanwhile, wash and dry the **cucumbers**; halve lengthwise, then thinly slice crosswise.
- Roughly chop the **peppers**.



4 Warm the pitas

- If using the microwave, wrap the **pitas** in a damp paper towel; 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 couscous & serve your dish

- To the pot of **cooked couscous**, add the **sliced cucumbers**, **almonds**, **lemon purée**, **oregano**, **cheese** (crumbling before adding), and **2 tablespoons of olive oil**. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.
- Fill the **warmed pitas** with the **tzatziki**, **cooked chicken and onion**, and **chopped peppers**.
- Serve the **finished pitas** with the **finished couscous**. Enjoy!



↺ CUSTOMIZED STEP 5 If you chose Shrimp

- Finish the couscous and serve your dish as directed, using the **cooked shrimp and onion** (instead of chicken).