

Sheet Pan Za'atar Chicken Pitas

with Carrot Fries & Harissa Mayo

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*



12 oz Boneless, Skinless Chicken Thighs



¾ lb Carrots



1 ½ Tbsps Red Harissa Paste



1 Tbsp Za'atar Seasoning²



2 Pocketless Pitas



1 Poblano Pepper



½ cup Tzatziki¹



1 Red Onion



1 oz Pitted Niçoise Olives



2 Tbsps Mayonnaise



Serve with Blue Apron wine that has this symbol
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¹ cucumber-yogurt sauce ² Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Arrange two oven racks in the upper and lower thirds of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve crosswise, then halve lengthwise.
- Halve and peel the **onion**; cut into 1-inch-wide wedges, keeping the layers intact.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then slice crosswise into 1/2-inch strips. Thoroughly wash your hands, knife, and cutting board immediately after handling.



2 Make the carrot fries

- Transfer the **carrot pieces** to a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat and arrange in an even layer.
- Place on the upper oven rack and roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

3 Roast the chicken, onion & pepper

- Meanwhile, transfer the **onion wedges** and **pepper strips** to a separate sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer on one side of the sheet pan.
- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and enough of the **za'atar** to coat (you may have extra).



Step 3 continued:

- Transfer to the other side of the sheet pan.
- Place on the lower oven rack and roast 18 to 20 minutes, or until the vegetables are tender when pierced with a fork and the chicken is cooked through.*
- Remove from the oven.
- Carefully transfer the **roasted chicken** to a cutting board.

4 Warm the pitas

- Meanwhile, wrap the **pitas** in a damp paper towel. Microwave on high 30 seconds to 1 minute, or until heated through and pliable.
- Transfer to a work surface and carefully unwrap.



5 Finish & serve your dish

- In a bowl, combine the **mayonnaise** and **harissa paste**. Season with salt and pepper.
- Roughly chop the **olives**.
- Slice the **roasted chicken** crosswise.
- Spread the **tzatziki** onto the **warmed pitas**. Top with the **sliced chicken, roasted onion and pepper**, and **chopped olives**.
- Serve the **finished pitas** with the **carrot fries** and **harissa mayo** on the side. 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.

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