

# Za'atar-Spiced Chicken Pitas

with Tzatziki & Pickled Peppers

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
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## Ingredients\*



18 oz Boneless Chicken Breast Pieces



4 Pocketless Pitas



1 cup Yellow Couscous



1 Red Onion



2 Persian Cucumbers



1 oz Pickled Peppadew Peppers



1 ½ oz Feta Cheese



½ cup Tzatziki<sup>1</sup>



1 tsp Preserved Lemon Purée



2 Tbsps Sliced Roasted Almonds



1 tsp Whole Dried Oregano



1 Tbsp Za'atar Seasoning<sup>2</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup> cucumber-yogurt sauce    <sup>2</sup> Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano  
\*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 the 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.



## 2 Cook the couscous

- Meanwhile, 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 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!

