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Ingredients*



18 oz Boneless Chicken Breast **Pieces**

Za'atar-Spiced



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 Tzatziki¹



1 tsp Preserved Lemon Purée



2 Tbsps Sliced Roasted Almonds



1 tsp Whole Dried Oregano



1 Tbsp Za'atar Seasoning²



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

Cook along on the app

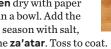
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"Alexa, find Blue Apron recipes."

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.



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!