

Za'atar Chicken & Roasted Squash

with Salsa Verde Orzo

4 SERVINGS

⌚ 35-45 MINS


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Ingredients*

Customized ingredients



4 Boneless, Skinless Chicken Breasts 

SWAPPED FOR:



4 Skin-On Salmon Fillets 



1/2 lb Orzo Pasta



2 Bell Peppers



1/2 lb Diced Butternut Squash



1 1/2 oz Feta Cheese



1/2 cup Tzatziki¹



1/3 cup Salsa Verde



2 tsps Honey



2 Tbsps Roasted Pistachios



1 Tbsp Za'atar Seasoning²

More meat? No problem.



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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.

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1 Roast the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Line a sheet pan with foil.
- Place the **squash** on the foil. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, wash and dry the **peppers**; cut off and discard the stems. Halve lengthwise; remove the ribs and seeds, then small dice.
- Roughly chop the **pistachios**.



3 Cook the chicken

- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and **all but a pinch of the za'atar**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 9 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board.



↩ CUSTOMIZED STEP 3 If you chose Salmon

- Pat the **fish** dry with paper towels; season on both sides with salt and pepper. Season only on the skinless side with **all but a pinch of the za'atar**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy. Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate, skin side up.

4 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 8 to 10 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



5 Cook the peppers & finish the pasta

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Turn off the heat.
- Transfer to the pot of **cooked pasta**; add the **salsa verde** and stir to combine. Taste, then season with salt and pepper if desired.



6 Slice the chicken & serve your dish

- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **roasted squash** and **finished pasta**. Top the chicken with the **tzatziki**. Top the squash with the **honey, chopped pistachios, feta** (crumbling before adding), and **remaining za'atar**. Enjoy!



↩ CUSTOMIZED STEP 6 If you chose Salmon

- Serve the **cooked fish**, skin side up, with the **roasted squash** and **finished pasta**. Top the fish with the **tzatziki**. Top the squash with the **honey, chopped pistachios, feta** (crumbling before adding), and **remaining za'atar**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for fish.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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