

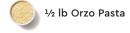
Ingredients*

Customized ingredients

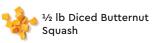


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^{*}Ingredients may be replaced and quantities may vary.

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- · Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot 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 $\mathop{\rm cook} 1$ 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.

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.



