



Turkish Kebab-Style Chicken & Lemon-Dill Pita

with Fresh Spinach & Marinated Tomatoes

 30min  2 Servings

Ground sumac, made from the bright red berries of the sumac bush, is a pantry staple in Middle Eastern cooking. It's loved for its tangy lemony flavor and vibrant hue, adding a pop of brightness to any dish, including this one. We pair our Turkish kebab-style chicken with a fresh spinach and tomato salad served alongside lemon-dill pita for a flavorful bite.

What we send

- garlic
- 4 oz Greek yogurt ⁷
- ¼ oz sumac
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz fresh dill
- 1 lemon
- 1 plum tomato
- 2 Mediterranean pitas ^{1,6,11}
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 46g, Carbs 51g, Protein 51g



1. Marinate chicken

Finely chop **1 teaspoon garlic**. In a shallow bowl, stir to combine **¼ cup yogurt**, **1½ teaspoons sumac**, **¼ teaspoon of the chopped garlic**, **1 tablespoon each of water and oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Pat **chicken** dry, then pound to an even ½-inch thickness, if desired. Transfer to bowl with marinade, turning to coat; reserve for step 5.



4. Broil & season pitas

Add **half of the dill** and **2 tablespoons oil** to bowl with **lemon zest**, stirring to combine. Broil **pitas** directly on top oven rack until lightly browned, 1-2 minutes per side (watch closely as broilers vary). Carefully, transfer pitas to a cutting board. Brush with **lemon-dill oil**, then season with **salt** and **pepper**.



2. Prep ingredients

Preheat broiler with a rack in the top position. Finely chop **dill fronds and tender stems**. Finely grate **½ teaspoon lemon zest** into a small bowl. Separately, squeeze **2 teaspoons lemon juice** into a medium bowl. Core **tomato**, then finely chop.



5. Cook chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Lift **chicken** from **marinade**, letting excess drip back into bowl, and add to skillet (careful, oil might splatter); discard any marinade left in bowl. Cook, turning once, until chicken is browned in spots and cooked through, 3-4 minutes per side. Transfer to a plate.



3. Season tomatoes & yogurt

Add **1 tablespoon oil**, **1 teaspoon water**, and **a pinch of sugar** to bowl with **lemon juice**, whisking to dissolve sugar. Add **tomatoes** and toss to coat in dressing. Season to taste with **salt** and **pepper**. In a small bowl, stir to combine **remaining yogurt and chopped garlic**, **2 tablespoons water**, and **2 teaspoons oil**. Season to taste with **salt** and **pepper**.



6. Finish salad & serve

Add **spinach** to bowl with **tomatoes and dressing**, tossing to combine. Season to taste with **salt** and **pepper**. Cut **lemon-dill pita** into wedges. Serve **chicken** drizzled with **yogurt sauce** and sprinkled with **remaining dill**. Serve **spinach salad** and **lemon-dill pita** alongside. Enjoy!