



## Chicken Merguez Flatbread

with Tomato-Arugula Salad



20-30min



4 Servings

Merguez is a North African sausage made from ground meat mixed with lots of spices. Ours is made with ground chicken and seasoned with harissa—a blend of roasted red peppers, fiery chile peppers, garlic and warm spices, like coriander.



## What we send

- baby arugula
- garlic
- tomatoes
- fresh parsley
- lemon

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 760.0kcal, Fat 46.0g, Proteins 33.0g, Carbs 57.0g



### 1. Prep ingredients

Peel and finely chop **2 medium garlic cloves**. Into separate bowls, grate  $\frac{1}{2}$  **teaspoon lemon zest** and squeeze  $\frac{1}{4}$  **cup lemon juice**. Pick **parsley leaves** from **stems**, then coarsely chop leaves, discarding stems. Cut **tomatoes** into  $\frac{1}{2}$ -inch pieces.



### 4. Toast pitas

Preheat broiler with top rack 6 inches from heat source. Toast **pitas** directly on the oven rack, turning once, until lightly toasted, about 1 minute (watch closely as broilers vary). Wrap in foil to keep warm.



### 2. Make tahini sauce

In a small bowl, whisk together **tahini**, **lemon zest**, **2½ tablespoons of the lemon juice**,  $\frac{3}{4}$  of the **garlic**,  $\frac{1}{4}$  **cup water**, and a **pinch of salt** (the sauce will thicken as it sits).



### 5. Sauté sausages

Slice **sausages** on an angle into  $\frac{1}{4}$ -inch thick pieces. Heat **1 tablespoon oil** in a large skillet over medium-high until shimmering. Add sausages and cook, stirring occasionally, until liquid is evaporated and sausages are browned in spots, 5–6 minutes.



### 3. Prep salad

In a large bowl, combine **remaining garlic and lemon juice**, with **2 tablespoons oil**. Add **tomatoes** and **parsley**. Season to taste with **salt** and **pepper**. Let sit until step 6.



### 6. Finish & serve

Add **arugula** to bowl with **tomatoes** and toss to combine. Season to taste with **salt** and **pepper**. Spread **sour cream** over **pitas**. Use a slotted spoon to top pitas with **sausages**. Serve **flatbreads** with some **arugula salad** on top. Drizzle with as much **tahini sauce** as you like, and serve the rest on the side. Enjoy!