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Roasted Za'atar Chicken Thighs

with Beans, Pita, & Cucumber Relish



20-30min



2 Servings

When life gives you chicken skin, you must make it crispy! Which is exactly what we do with this oven-roasted Za'atar-spiced chicken. We went with bone-in, skin-on thighs for guaranteed juiciness and flavor. A side of roasted green beans and toasted pita soak up all of the delicious pan juices. A refreshing cucumber relish along with a squeeze of roasted lemon brighten the dish just before serv...

What we send

- green beans
- bone-in, skin-on chicken thighs
- lemon
- cucumbers
- garlic
- fresh parsley

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet

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 680.0kcal, Fat 35.0g, Proteins 47.0g, Carbs 44.0g



1. Prep chicken

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Quarter **lemon**. Pat **chicken thighs** dry, then transfer to a large bowl. Toss with **1½ tablespoons of the za'atar**, 2 of the lemon wedges, **1½ tablespoons oil**, **1 teaspoon salt**, and **¼ teaspoon pepper** to coat.



4. Season cucumbers

In a small bowl, combine **cucumbers** and **garlic**. Season with **a pinch of salt**, **a few grinds pepper**, and **1 teaspoon oil**. Toss to coat, then let sit at room temperature, stirring occasionally.



2. Roast chicken

Transfer **chicken** and **lemon quarters** to preheated baking sheet, skin side-up. Roast until chicken is cooked through, 15-18 minutes.



5. Roast green beans & pita

When **chicken** is cooked through, add **green beans** to baking sheet with chicken and roast until green beans are barely tender, about 5 minutes. Switch oven to broiler. Broil on top oven rack until chicken skin is crisp, 2-3 minutes. (Watch closely as broilers vary.) Transfer chicken to plates.



3. Prep vegetables

Meanwhile, trim stem ends from **green beans**. Transfer green beans to a medium bowl, and toss with **1 tablespoon oil** and **¼ teaspoon each salt and pepper**. Peel and finely chop **½ teaspoon garlic**. Trim ends from **cucumber**, then halve lengthwise and thinly slice into half-moons. Stack **pitas** and cut into 1-inch squares.



6. Finish & serve

Add **pita** to baking sheet; stir to coat in **pan juices**. Broil on top oven rack until lightly toasted, 1-2 minutes. Stir, broil again until golden brown, 1-2 minutes more (watch closely). Chop **parsley leaves and stems**; add to **cucumbers**. Spoon **cucumber relish** over **chicken**, **green beans** and **pita**. Drizzle with pan juices, squeeze **roasted lemon** over top. Enjoy!