



Spice-Roasted Chicken

with Spinach and Toasted Pita Salad



30-40min



2 Servings

Roasted bone-in skin-on chicken thighs are one of our go-to's for quick weeknight dinners. Here, we season the thighs with za'atar, a Middle Eastern spice blend of dried thyme, sesame seeds, and sumac, and then roast them with lemon. Pita pieces, added to the baking sheet for the last 10 minutes of cooking, soak up the pan juices and then crisp into the best-ever croutons for a crunchy spinach ...

What we send

- lemon
- scallion
- bone in, skin on chicken thighs
- pint grape tomatoes
- baby spinach

What you need

- coarse salt
- freshly 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 785.0kcal, Fat 45.8g, Proteins 53.5g, Carbs 42.1g



1. Roast chicken and lemon

Preheat the oven to 425°F with top rack 4-6 inches from heat source. Juice **half the lemon**. Quarter the **remaining half**. Place **chicken thighs** and **lemon wedges** on a rimmed baking sheet and rub lightly with **oil**. Toss with **1½ tablespoons za'atar**, **1 teaspoon salt**, and **½ teaspoon pepper**. Arrange chicken, **skin side-up** and roast until lightly browned, 20 minutes.



4. Add pita and broil

Remove baking sheet from oven and arrange **pita** around the **chicken**, tossing to coat with pan drippings. Roast until chicken is cooked through and pita is beginning to brown, 10 minutes more. Preheat broiler; broil until chicken skin is crisp and pita is toasted, 2-4 minutes (watch closely as broilers vary).



2. Prep ingredients

Meanwhile, cut **pita** into 1-inch pieces. Trim ends from **scallion** and thinly slice. Cut **half the grape tomatoes** in half (save rest for own use).



3. Make dressing

Into the bowl with the **lemon juice**, whisk **remaining za'atar**, **2 tablespoons olive oil**, and season to taste with **salt** and **pepper**.



5. Make spinach salad

In a large bowl, toss **spinach**, **tomatoes**, and **¾ of the scallions** with the **dressing**.



6. Finish

Using a metal spatula, add **pita** to **salad** and toss gently to combine. Serve **spinach and toasted pita salad** topped with **roasted chicken thighs** and **roasted lemon quarters**. Garnish with **remaining scallion**. Enjoy!