



Spice-Roasted Chicken

with Spinach and Toasted Pita Salad



30-40min



4 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

- pint grape tomatoes
- bone in, skin on chicken thighs
- lemons
- baby spinach
- scallions

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 723.0kcal, Fat 43.2g, Proteins 51.9g, Carbs 34.0g



1. Roast chicken and lemon

Preheat the oven to 425°F with top rack 4-6 inches from heat source. Cut **1 lemon** into 8 wedges. Place **chicken** and **lemon wedges** on a rimmed baking sheet and rub lightly with **oil**. Toss with **2 tablespoons plus 2 teaspoons za'atar, 2 teaspoons 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 the 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, 8-10 minutes. Preheat the broiler. Broil until chicken skin is crisp and pita is toasted, 2-3 minutes (watch closely as broilers vary).



2. Prep ingredients

Meanwhile, cut **pita** into 1-inch pieces. Trim ends from **scallions** and thinly slice. Halve **grape tomatoes**.



3. Make the dressing

Juice **remaining lemon**. Into bowl with 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 scallions** with **half 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 wedges**. Drizzle with **remaining dressing** and garnish with **remaining scallion**. Enjoy!