



MEDITERRANEAN MEZZE PLATTER




with Baked Chicken, Grilling Cheese, Tomato Cucumber Salad, and Pita Chips



HELLO MEZZE

This Mediterranean-inspired combo of small, flavorful dishes will take your taste buds on a voyage.

PREP: 10 MIN | TOTAL: 65 MIN | CALORIES: 1190

-  Lemon
-  Chicken Cutlets
-  Israeli Couscous (Contains: Wheat)
-  Yogurt (Contains: Milk)
-  Fresh Dill
-  Pitas (Contains: Wheat)
-  Garlic
-  Tunisian Spice Blend
-  Cucumber
-  Roma Tomato
-  Grilling Cheese (Contains: Milk)

START STRONG

Love spicy food? If you have some on hand, add a pinch of chili flakes when marinating your chicken and coating your grilling cheese.

BUST OUT

- Zester
- Paper towels
- 2 Medium bowls
- Peeler
- Grater
- 2 Small bowls
- Olive oil (8 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper
- Medium pot
- Baking sheet
- Large pan

INGREDIENTS

Ingredient **2-person** | **4-person**

- Lemon **1** | **2**
- Garlic **2 Cloves** | **4 Cloves**
- Chicken Cutlets* **10 oz** | **20 oz**
- Tunisian Spice Blend **1 TBSP** | **2 TBSP**
- Fresh Dill **¼ oz** | **½ oz**
- Cucumber **1** | **2**
- Yogurt **3 oz** | **6 oz**
- Israeli Couscous **½ Cup** | **1 Cup**
- Roma Tomato **1** | **2**
- Pitas **2** | **4**
- Grilling Cheese **8 oz** | **16 oz**

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 MARINATE CHICKEN

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Zest and quarter **lemon**. Mince or grate **garlic**. Pat **chicken** dry with paper towels. In a medium bowl, combine a drizzle of **olive oil**, juice from **2 lemon wedges** (4 wedges for 4 servings), half the **Tunisian Spice, salt, pepper,** and **garlic** (to taste). Add **chicken**; turn to coat. Set aside to marinate.



4 PREPARE PITAS

Microwave **1 TBSP butter** (2 TBSP for 4 servings) and remaining **garlic** in a small, microwave-safe bowl until melted, about 30 seconds. Season with **salt and pepper**. Cut **pitas** into 8 triangles (16 triangles for 4). Brush with garlic butter and place on one side of a baking sheet. (For 4, spread across whole baking sheet.)



2 MAKE TZATZIKI

Meanwhile, pick **dill** fronds from stems; discard stems. Chop fronds. Trim, peel, and quarter **cucumber**. Grate one quarter on the largest holes of a box grater (grate two quarters for 4 servings). Squeeze out excess moisture, then add to a small bowl along with **yogurt, 1 tsp dill** (2 tsp for 4), **salt, pepper,** and **garlic** (to taste). Stir to combine.



5 COOK CHICKEN AND PITAS

Heat a large drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add **chicken** and sear until browned but not yet cooked through, about 2 minutes per side. Turn off heat; transfer chicken to other side of baking sheet. (For 4 servings, transfer to a second baking sheet; bake chicken on middle rack and pita on top rack.) Bake until chicken is cooked through and **pitas** are lightly toasted, 5-7 minutes. Wash out pan used for chicken.



3 MAKE COUSCOUS AND SALAD

Bring **¾ cup water** (1½ cups for 4 servings) to a boil in a medium pot. Once boiling, add **couscous**. Lower heat to medium. Simmer until water has absorbed, 6-8 minutes. Turn off heat; stir in a drizzle of **olive oil, salt, pepper,** and **lemon zest** (to taste). Meanwhile, dice **tomato** and remaining **cucumber**. In a second medium bowl, combine **tomato, cucumber,** remaining **dill,** a large drizzle of **olive oil,** juice from remaining **lemon wedges, salt,** and **pepper**.



6 FINISH AND SERVE

Pat **cheese** dry with paper towels. Slice into 4 pieces (8 pieces for 4 servings). Season all over with remaining **Tunisian Spice**. Heat a large drizzle of **olive oil** in same pan over medium-high heat. Add cheese and cook until browned and warmed through, 1-2 minutes per side. Thinly slice **chicken** crosswise. Divide between plates along with **cheese, couscous, salad, pita,** and **tzatziki**.

PARTY TIME

Try making a big batch of tzatziki and pita chips again for a crowd!

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