

Roasted Chicken Tahini Pita Wraps

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes

Windy Meadows Boneless Chicken Breast, thawed
Farmhouse Kitchen Tahini Dressing, stirred well before use
Bee Tree Hill Farms Goat Feta Cheese or Chevre
Farmhouse Kitchen Tomato Greek Dressing, stirred well before use
Bella Verdi Butterhead Lettuce, roots removed, washed and dried well
My Father's Farm Radishes, greens removed, washed
Martinez Farm Pickling Cucumber, ends trimmed, washed
Village Farms Cherry Tomatoes, washed
Phoenicia Bakery Pita Bread, room temperature
Olive oil or vegetable oil
Salt and pepper

Preheat the oven to 400°F degrees and adjust oven rack to the middle position. Set pita bread on counter to bring to room temperature.

STEP 1 While oven is preheating, prepare vegetables. Tear butterhead lettuce into smaller pieces, set aside. Chop cucumbers into ¼" pieces and slice cherry tomatoes in half. Combine in a bowl, set aside. Slice radishes thinly, set aside. Pat the chicken breasts dry with paper towels and liberally season both sides with salt and pepper.

STEP 2 Heat an oven-proof skillet on medium-high heat. When the pan just begins to smoke add 1 tbs oil. Lay chicken in pan and cook for about 8 minutes or until golden brown and it releases from the pan without sticking. Flip chicken over and add the skillet to the oven. Roast for another 8-10 minutes or until internal temperature of chicken breast at thickest part reaches 165°F.

STEP 3 While the chicken finishes roasting, crumble the feta/chevre over the cucumbers and cherry tomatoes. Toss with Tomato Greek Dressing and set aside. Cut pita bread in half to form a pocket for stuffing.

STEP 4 When chicken is done let cool for 5 minutes and then cut into ½" cubes. Toss with Tahini Dressing. To serve, assemble pita by adding lettuce, chicken and radish slices. Serve the cucumber, tomato and feta salad on the side. Alternatively, you can stuff the salad directly into the pita.

Enjoy!

Roasted Chicken Tahini Pita Wraps

4 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes

Windy Meadows Boneless Chicken Breast, thawed
Farmhouse Kitchen Tahini Dressing, stirred well before use
Bee Tree Hill Farms Goat Feta Cheese or Chevre
Farmhouse Kitchen Tomato Greek Dressing, stirred well before use
Bella Verdi Butterhead Lettuce, roots removed, washed and dried well
My Father's Farm Radishes, greens removed, washed
Martinez Farm Pickling Cucumber, ends trimmed, washed
Village Farms Cherry Tomatoes, washed
Phoenicia Bakery Pita Bread, room temperature
Olive oil or vegetable oil
Salt and pepper

Preheat the oven to 400°F degrees and adjust oven rack to the middle position. Set pita bread on counter to bring to room temperature.

STEP 1 While oven is preheating, prepare vegetables. Tear butterhead lettuce into smaller pieces, set aside. Chop cucumbers into 1/4" pieces and slice cherry tomatoes in half. Combine in a bowl, set aside. Slice radishes thinly, set aside. Pat the chicken breasts dry with paper towels and liberally season both sides with salt and pepper.

STEP 2 Heat an oven-proof skillet on medium-high heat. When the pan just begins to smoke add 2 tbsp oil. Lay chicken in pan and cook for about 8 minutes or until golden brown and it releases from the pan without sticking. Flip chicken over and add the skillet to the oven. Roast for another 8-10 minutes or until internal temperature of chicken breast at thickest part reaches 165°F. (NOTE: You may need to cook the chicken in multiple batches)

STEP 3 While the chicken finishes roasting, crumble the feta/chevre over the cucumbers and cherry tomatoes. Toss with Tomato Greek Dressing and set aside. Cut pita bread in half to form a pocket for stuffing.

STEP 4 When chicken is done let cool for 5 minutes and then cut into 1/2" cubes. Toss with Tahini Dressing. To serve, assemble pita by adding lettuce, chicken and radish slices. Serve the cucumber, tomato and feta salad on the side. Alternatively, you can stuff the salad directly into the pita.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Chicken Breast - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Tahini Dressing - Store in the refrigerator. Use within 5 days. (Ingredients: tahini, roasted garlic, G&S Groves lime juice, cumin, extra virgin olive oil)

Tomato Greek Dressing - Store in the refrigerator. Use within 5 days. (Ingredients: preserved tomato, Fruitful Hill Farms garlic, dried oregano, red wine vinegar, canola-extra virgin olive oil)

Feta Cheese - Store in the refrigerator. Use within 5 days.

Lettuce - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Radish - Remove/use any tops and store in the crisper drawer of the refrigerator. Use within 5 days.

Cucumber - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

Cherry Tomato - Store in a cool, dry place in the kitchen. Use within 5 days.

Pita Bread - Store in the refrigerator. Use within 5 days.

***Contains gluten and dairy containing ingredients.**

****Not made with egg, nuts, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**