

MEDITERRANEAN CHICKEN WITH TAHINI SAUCE AND CHOPPED SALAD

PAIRED WITH 2014 MALBEC | 4 SERVINGS

INGREDIENTS

- 2 Lbs Chicken Thighs, boneless and skinless - cut into ½ inch strips
- Kosher Salt and freshly ground Black Pepper
- 4 Each Pita Pockets

TAHINI SAUCE:

- ¼ Cup Tahini Paste
- ¼ Cup Warm Water
- 1 Tbsp Extra-virgin Olive Oil
- ½ Lemon, juiced

CHOPPED SALAD:

- 2 Tbsp Olive oil
- 1 Tsp Oregano
- 2 Roma Tomatoes, chopped
- 1 English Cucumber, chopped
- 3 Cloves Garlic, minced
- 1 Lemon, juiced
- ½ Small Red Onion, minced
- ¼ Cup Fresh Parsley Leaves, chopped

CHICKEN MARINADE:

- 2 Lemons, juiced
- 1 Lemon, zested
- 2 Tsp Garlic, finely minced
- 4 Oz Greek Yogurt
- 2 Tbsp Tomato Paste
- 2 Tbsp Apple Cider Vinegar
- 1 Tsp ground Ginger
- 1 Tsp ground Cinnamon
- 1 pinch ground Nutmeg
- 1 Tsp Dry Thyme
- ½ Tsp Smoked Paprika
- ½ Tsp Chili Powder
- 1 Tsp Cumin Powder
- 1 Tsp Coriander Powder
- 1 pinch Ground White Pepper
- 1 Tsp Salt
- ½ Tsp Red Pepper Flakes
- ¼ Cup Olive Oil

METHOD

1. Mix all the marinade ingredients to make a marinade.
2. Add the chicken strips to the marinade and combine well.
3. Cover and refrigerate for 30 minutes -1 hour.
4. Preheat the oven to 375°F.
5. Blend the sauce ingredients and set aside then combine the salad ingredients and set aside.
6. Line a sheet tray with parchment paper and lay the chicken pieces in a single layer.
7. Bake the chicken for 20 minutes or until it is fully cooked (165°F).
8. Turn the oven to broil and brown the chicken on the top, about 3-5 minutes.
9. Warm the 4 pita pockets slightly in the oven then cut in half and open. Fill with the chicken mixture then the salad and finally a drizzle of tahini sauce.
10. Serve immediately.