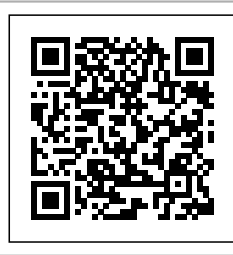


Spiced Chicken Pitas



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Recipe by: Laura Vitale

Serves 4

Prep Time: 20 minutes

Cook Time: 15 minutes

Ingredients

For the chicken:

- __ 1-1/2 lb of Chicken Breast, cut into 1 inch pieces
- __ 2 Tbsp of Aleppo Honey Seasoning or a Pinch of hot pepper flakes and 1 Tbsp of honey
- __ Zest and Juice of 1/2 Lemon
- __ 2 Cloves of Garlic, grated or minced
- __ 2 tsp of Granulated Onion
- __ 2 tsp of Granulated Garlic
- __ 1 tsp of Cumin
- __ 1 Tbsp of Chicken Bouillon Powder
- __ 2 tsp of Dried Thyme
- __ 2 Tbsp of Olive Oil
- __ Salt and Pepper to taste

For the tahini:

- __ 1/2 cup of Tahini
- __ Juice of 1/2 Lemon
- __ 1 Clove of Garlic, grated
- __ 1/4 to 1/2 of Water

1) In a bowl, mix the chicken with all the spices, lemon zest and juice, olive oil and salt and pepper, allow to marinade in the fridge covered for a bit.

2) To make the tahini sauce, in a bowl, stir the tahini with the garlic, lemon and salt, as you keep whisking, start adding in the water and add enough to end up with a runny smooth sauce, set aside.

3) Cook the chicken either on a fat griddle or large skillet until fully cooked, then serve in warm pitas with lettuce, tomatoes, onions, mint and tahini sauce. Enjoy!

