



## Za'atar Chicken with Spinach & Peach Salad

2 servings

45 minutes

### Ingredients

- 1 head Cauliflower (small, cut into florets)
- 1 Leeks (thinly sliced)
- 2 tsps Za'atar Spice
- 1 1/3 tbsps Extra Virgin Olive Oil
- 325 grams Chicken Breast (boneless, skinless)
- 4 cups Baby Spinach
- 1 Peach (medium, sliced)
- 2 tsps Parsley (chopped)
- 1/2 Lemon (juiced)

### Nutrition

Amount per serving	
Calories	421
Fat	15g
Carbs	31g
Fiber	9g
Sugar	14g
Protein	45g
Cholesterol	119mg
Sodium	339mg
Vitamin A	6769IU
Vitamin C	185mg
Calcium	166mg
Iron	6mg

### Directions

- 1 Preheat the oven to 375°F (190°C). Line a baking sheet with parchment paper.
- 2 Toss the cauliflower, leeks, za'atar, oil, and chicken together in a bowl to coat well.
- 3 Put the veggies in the middle of the parchment paper and place the chicken on top. Fold the top of the parchment over and fold in the sides of the parchment paper to seal it well. Cook in the oven for 25 to 30 minutes or until the chicken is cooked through.
- 4 Add baby spinach to a large plate. Add the sliced peach and roasted vegetables on top of the spinach. Slice the chicken and place on top.
- 5 Garnish with parsley. Drizzle the lemon juice over top. Divide evenly between plates and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days. Ingredients are best kept separate.

**Serving Size:** One serving is about four cups of salad and vegetables with one cup of chicken.

**No Za'atar Spice:** Season the chicken with garlic, onion, and paprika or your spice of choice.