



ZA'ATAR CHAR-GRILLED CHICKEN RICE BOWL

Char-grilled za'atar seasoned chicken layered over cilantro rice, Mediterranean olive mixture, and grilled zucchini. Topped with Greek yogurt, fresh dill, crispy chickpeas, and lemon wedges.

INGREDIENTS

- ☐ 1 piece Moutaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)

SEASONING

- ☐ 1 tbsp extra virgin olive oil
- ☐ 1 tbsp za'atar seasoning
- ☐ ½ tsp kosher salt

CILANTRO RICE

- ☐ 1 ½ cups rice, cooked, heated
- ☐ 1 tbsp cilantro with stems, chopped

OLIVE MIXTURE

- ☐ ½ cup olives, pitted, mixed, roughly chopped
 - ☐ ¼ oz red onion, thinly shaved
 - ☐ 1 oz feta cheese crumbles
 - ☐ ½ oz cucumber, thinly sliced
 - ☐ ½ oz bell pepper, julienne
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- ☐ 3 pieces zucchini, thinly sliced and 2" long
 - ☐ 2 tbsp Greek yogurt
 - ☐ Fresh dill, as needed
 - ☐ 2–3 lemon wedges

NOTES



PREPARATION

Yield: 1 serving

- Season and grill chicken: Coat boneless chicken leg in extra virgin olive oil and season with za'atar seasoning on both sides and grill on medium-high, until chicken reaches an internal temperature of 165°F. Let rest 3–5 minutes, then slice.
- Cook rice: Heat rice and stir in chopped cilantro.
- Create olive mixture: In a mixing bowl, combine olives, onions, feta, cucumbers, and bell peppers.
- Grill the zucchini slices until marked and tender.
- To assemble: Plate cilantro rice in bowl, layer olive mixture, and add grilled zucchini pieces. Top with sliced boneless chicken leg and a dollop of Greek yogurt. Garnish with fresh dill, crispy chickpeas, and lemon wedges to serve.