



FARMSTAND CHICKEN PITA SANDWICH

Serves 4

This chicken sandwich uses some of the basic food staples in Middle Eastern cooking. The marinade of yogurt and sumac keep the chicken moist and flavorful. The hummus is used as a condiment and the tabbouleh salad gives the sandwich a crunchy texture.

4 boneless skinless chicken breasts, cut in 1-inch strips
2 tablespoons Spice House Sumac *
2 garlic cloves, minced
1 teaspoon salt
1 cup Sugar River Dairy Plain Yogurt*

4 Middle Eastern Bakery and Grocery Pita Breads, cut in half *
1 container Middle Eastern Bakery and Grocery Hummus *
1 container Middle Eastern Bakery and Grocery Tabbouleh Salad *

On a cutting board make a paste of the garlic and salt by combining them together with the back of a large knife.

In a medium bowl combine the chicken, sumac, garlic paste and yogurt and allow to marinate for one hour. Preheat the oven to 350 degrees.

Remove the chicken from the marinade and put on a parchment lined baking sheet. Bake for 10-15 minutes or until the chicken reaches 165 degrees on an instant read thermometer.

Spread the insides of the pita bread with the hummus and add the chicken and tabbouleh salad and serve.

From the files of JoAnn Relf

*Items available at Chicago Downtown Farmstand

