



## **Zahtar Middle Eastern Tacos**

### **Serves 4**

4-6 Boneless Skinless Chicken Thighs  
1 Tbsp Olive Oil, for Cooking  
2 Tbsp Zahtar  
2 Roma Tomatoes, Diced  
1 English Cucumber, Diced  
1 Red Bell Pepper, Diced  
1/2 Red Onion, Diced  
1/2 Lemon, Juiced  
2 Tbsp Olive Oil  
8 Small Flour Tortillas  
Plain Yogurt & Dill, if Desired

### **Preparation:**

This is an easy, tasty and fun way to try something new!

Start by mixing together the tomatoes, cucumber, onion, red bell pepper, lemon juice, 2 tbsp olive oil and 1 tbsp Zahtar in a glass bowl. Stir well and let sit at room temperature until you are ready to use.

Heat 1 tbsp olive oil in a frying pan. Sprinkle the chicken thighs with the remaining Zahtar seasoning and a little salt, if desired.

Sauté the chicken about 6 minutes per side until a meat thermometer registers 165°. Let rest for 5 minutes and then slice thinly.

Warm your tortillas in the microwave for 30 seconds.

To serve, place a spoonful of the veggie mixture onto the tortilla and add the sliced chicken.

We served a yogurt sauce made from plain greek yogurt and a little dried dill mixed in, on top of the taco.'

Soo flavorful!

Enjoy!