

# Lemony Moroccan Chicken Pitas

*Quick-preserved lemon is prepared in the microwave for authentic flavor in a flash.*

- 1 lemon, divided
- ¼ tsp salt
- 3 tbsp olive oil, divided
- 6 (6-in.) flat pita bread rounds (without pockets)
- 1 large red bell pepper (about 1 cup finely diced)
- 2 cups finely diced cooked chicken
- ¼ cup finely chopped fresh cilantro
- 2 tbsp **Moroccan Rub**
- ¼ cup water
- 1 cup (4 oz) shredded mozzarella cheese
- Crumbled feta cheese (optional)

1. Preheat oven to 450°F. Cut lemon in half crosswise using **(5-in.) Santoku Knife**; set half aside for later use. Slice remaining lemon half using **Ultimate Mandoline** fitted with v-shaped blade. Sprinkle lemon slices with salt and place in **Prep Bowl**; drizzle with 1 tbsp of the oil. Microwave on HIGH 1-2 minutes or until slices are softened. Set aside to cool.
2. Trim pitas to form 6-in. squares using **Bread Knife**; discard trimmings. Cut pitas in half diagonally to create triangles. Arrange pitas close together on **Large Bar Pan**. Bake 8-10 minutes or until pitas begin to brown.
3. Meanwhile, finely dice bell pepper and chicken. Pat lemon slices dry with paper towels. Finely chop lemon slices and cilantro using **Chef's Knife**.
4. Heat rub and remaining 2 tbsp oil in **(10-in.) Skillet** over medium-high heat 1-2 minutes or until fragrant. Add bell pepper; sauté 1-2 minutes or until crisp-tender. Add chicken, chopped lemon, cilantro and water. Juice reserved lemon half into Skillet using **Citrus Press**; cook and stir 2-3 minutes or until heated through. Add mozzarella cheese to Skillet; stir until cheese is melted and fully incorporated.
5. Remove bar pan from oven to **Stackable Cooling Rack**. Spread chicken mixture over pitas. Sprinkle with feta cheese, if desired. Serve immediately.

Yield: 6 servings

Nutrients per serving: Calories 380, Total Fat 14 g, Saturated Fat 4.5 g, Cholesterol 50 mg, Carbohydrate 37 g, Protein 26 g, Sodium 790 mg, Fiber 4 g

**Cook's Tip:** For a delicious Indian-inspired flavor, 2 tsp curry powder and ¾ tsp salt can be substituted for the Moroccan Rub.