

# Tzatziki

★ 5.0 • Serves 2 • Greek

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## INGREDIENTS

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- 3 Persian cucumbers
- 2 cups plain whole-milk Greek yogurt
- 2 tablespoons finely chopped dill
- 1 tablespoon lemon juice
- 1 garlic clove, minced
- Salt and pepper
- Salt and pepper

## STEPS

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1. Using the large holes of a box grater, grate cucumbers. Using your hands, squeeze grated cucumbers to remove excess water, then place cucumbers in a medium bowl (you should have about 1 cup).
2. Add yogurt, dill, lemon juice and garlic; season with salt and pepper to taste. Mix well.

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Source: <https://cooking.nytimes.com/recipes/1023364-tzatziki>

# Easy Boneless Chicken Thighs

★ 4.0 • Serves 4

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## INGREDIENTS

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- 4 boneless, skinless chicken thighs (about 1 pound), patted dry
- Salt and pepper
- Salt and pepper
- 1 tablespoon extra-virgin olive oil

## STEPS

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1. Season the chicken all over with salt and pepper. Coat with the olive oil.
2. Heat a large skillet over medium-high. When the skillet just starts to smoke, add the chicken flat side down and cook, pressing down occasionally with tongs, until golden-brown and opaque halfway up the sides, 5 to 7 minutes. Flip and cook until cooked through (at least 165 degrees in the thickest part), 3 to 5 minutes.

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Source: <https://cooking.nytimes.com/recipes/1025152-easy-boneless-chicken-thighs>

# Instant Pot Chicken Thighs

★ 2.9 • 13 min • Serves 4 • Chicken

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## INGREDIENTS

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- 6 chicken thighs boneless, skinless
- 1 tsp dried oregano
- 1/2 tsp dried thyme
- 1/2 tsp pepper; 1/2 tsp white pepper
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 2 tbsp olive oil

## STEPS

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1. See the source link above for full instructions.

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Source: <https://www.pinkwhen.com/instant-pot-chicken-thighs/>

# Easy Chickpea Salad

★ 5.0 • Serves 6 • Vegetarian

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## INGREDIENTS

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- 3 tablespoons lemon juice (from 1 lemon)
- 1 tablespoon white vinegar
- 1 teaspoon honey or maple syrup
- 1 garlic clove, grated
- Kosher salt and freshly ground black pepper
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- 2 (15-ounce) cans chickpeas, drained and rinsed
- ½ English cucumber, diced (about 1 cup)
- ½ red onion, diced (about 1 cup)
- 1 medium tomato, diced (about 1 cup)
- ¼ cup chopped parsley
- ¼ cup chopped dill
- 3 tablespoons extra-virgin olive oil
- Za'atar to taste, plus warm pita or rice for serving (optional)

## STEPS

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1. In a large bowl, whisk together lemon juice, vinegar, honey, garlic, 1 teaspoon salt and ½ teaspoon pepper. Add the chickpeas, cucumber, onion, tomato, parsley and dill to the bowl; toss together until evenly coated, then drizzle the oil evenly over everything and toss again.
2. Taste and adjust salt and pepper to your liking. Serve immediately, sprinkled with za'atar to taste, alongside warm pita bread or over rice if desired. Leftovers will keep in the refrigerator, in an airtight container, for up to 5 days.

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Source: <https://cooking.nytimes.com/recipes/1026898-easy-chickpea-salad>