



## PREP + RALLY WITH DINI KLEIN

@preandrally

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## Prep + Rally

BY DINI KLEIN

### Grilled Chicken Pita Pockets

#### For the Chicken:

- ¼ cup sun-dried tomatoes packed in oil, drained and minced, plus 3 tablespoons oil from the jar
- Zest and Juice of 1 lemon (about 3 tablespoons of lemon juice)
- 1 tablespoon capers, minced, plus 2 teaspoons brine from the jar
- ¼ teaspoon garlic powder
- 3 tablespoons mayonnaise
- 2 tablespoons fresh basil or tarragon leaves, finely chopped
- Kosher salt and pepper
- 3 cups shredded chicken
- Oil for greasing
- 2 pitas, halved
- Handful of arugula

I've never been a fan of cold chicken salads so I decided to give it one little upgrade. You will absolutely love this grilled pita sandwich. It's the most flavor-packed pita pocket you'll ever have, and it gets grilled to perfection—as warm is the only way to go, in my opinion.



#### Directions:

In a large bowl, whisk together the sun-dried tomatoes and oil, lemon zest and juice, capers and brine, garlic powder, mayonnaise, basil, and pinches of salt and pepper. Stir in the chicken. Heat a grill pan, panini press, or heavy bottomed pan on medium heat and grease with some oil. Stuff the chicken salad and some arugula into the pita pockets and grill for about 2 minutes per side to warm through, then serve.

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## Chicken Flautas

### Ingredients

3 cups leftover chicken, shredded

### Salsa Roja

4 large Roma (plum) or vine tomatoes, halved

3 garlic cloves, peeled

1 onion, quartered

Kosher salt and pepper

1 to 2 tablespoons light olive oil

1 dried California or dried

Anaheim chile, stem trimmed, optional

Juice of 1 lime (2 tablespoons juice)

1/2 cup torn fresh cilantro or parsley

### To serve:

12-14 tortillas

2 avocados

1 lime

Salt and pepper to season

Hot sauce (optional)

I find it fascinating how influenced we are by our surroundings. Since living in California, I've fallen in love with all the sunny flavors the Golden State has to offer, and poured them into my cooking. This recipe may sound new to you, but I promise it's super simple and bursting with flavor. This recipe is a family favorite in our house!



### Directions

Preheat the broiler to high. Make sure an oven rack is in the second-to-highest position. Line a standard baking sheet with aluminum foil or cook directly on the sheet pan.

Place the tomatoes, garlic, and onion on the prepared baking sheet in a single layer. Season with salt and pepper and coat with the oil. Broil for 10 minutes, or until you've achieved some blistering and the vegetables have softened. Flip the vegetables over on the sheet pan and continue broiling for an additional 3 to 5 minutes until cooked through and nicely colored on the other side. If you're using the California chile, add it to the sheet pan in the final minute to toast it ever so slightly, being careful not to burn it.

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## Chicken Flautas (continued):



### **Instructions:**

Remove everything from the oven. If you added the California chile, fill a bowl with 2 cups of boiling water and add the freshly toasted chile to submerge. Leave to soften for about 5 minutes before blending. Remove the chili from the water (discard the water) and add the chili and vegetables on the sheet pan to a wide-mouthed storage jar, discarding any juices from the bottom of the baking sheet. Add the lime and cilantro to the jar and blend with an Immersion blender until mostly smooth. Taste and season liberally with extra salt and pepper as needed. Let cool, then cover and store in the fridge.

### **To Assemble:**

Preheat the oven to 450°F. Grease a 9 x 13-inch baking dish with oil.

Season the shredded chicken with some salt and pepper. Heat a large heavy-bottomed (ideally cast-iron) skillet over high heat, without adding any oil. Place one tortilla in the pan to warm through for about a minute on each side. This helps soften the tortilla and makes it pliable for rolling.

Transfer the tortilla to a plate and put the next tortilla in the pan.

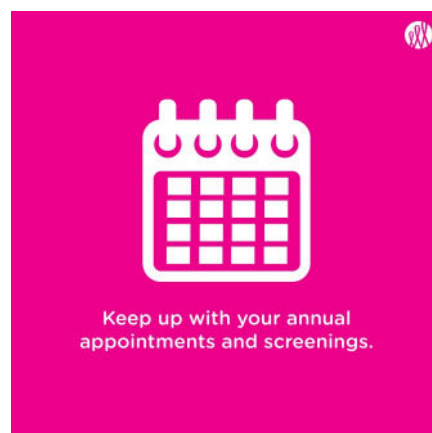
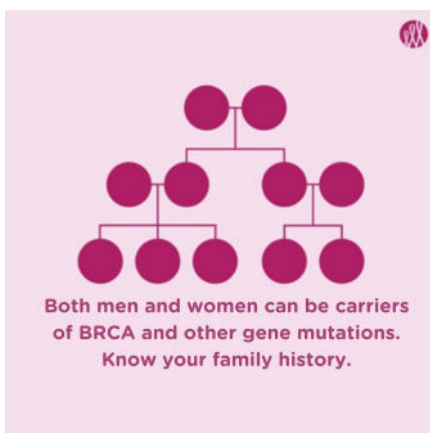
Meanwhile, fill the first warmed tortilla with about 1/4 cup of the seasoned chicken. Roll up the tortilla like a tight cigar and place it seam-side down in the prepared baking dish. Repeat, warming and filling the remaining tortillas and placing the rolled-up flautas next to each other in the dish.

Spray the tops of the flautas liberally with oil and bake for about 15 minutes, until crisp and golden.

### **To make the guacamole:**

Mash 2 avocados with the juice of half a lime. Season liberally with salt and garlic powder.

Serve flautas with Salsa, guacamole, and optional hot sauce.



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