

Pita with Grilled Apricot Shnitzel and Fries

Recipe By Brynie Greisman



Cooking and Prep:  45
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Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Cuisines: Israeli

This apricot balsamic glaze offers just the right amount of sweetness for your chicken, with a little zing. Combined with freshly made chips and stuffed into a pita, it makes a delightfully filling, all-in-one supper.

[Apricot Grilled Chicken is now a Shortcuts video! Click here to watch.](#)

Ingredients (15)

Main ingredients

- 1 pound (1/2 kilogram) chicken breasts, cut into strips
- 6 pitas
- 1 package frozen french fries

Pickled Onions

- 1/2 cup purple onion, thinly sliced

1/4 cup **Kedem Red Wine Vinegar**

2 teaspoons sugar

1 teaspoon salt

Chicken Glaze

1 tablespoon oil

6 tablespoons **Tuscanini Apricot Fruit Spread** or other apricot preserves

3 tablespoons **Bartenura Balsamic Vinegar**

1/4 teaspoon cayenne pepper

1/8-1/4 teaspoon fresh rosemary, chopped

1/2 teaspoon **Haddar Kosher Salt**

black pepper to taste (*optional*)

Sommelier Suggests

Tabor Adama II Zohar

Start Cooking

Prepare the Chicken

1. Place all glaze ingredients in a small pot. Stir and bring to a boil.
2. Reduce heat to medium-low and simmer, stirring occasionally until slightly thickened, about three to five minutes.
3. Pour into a medium-sized bowl and marinate the strips of chicken in the glaze for about a half hour.
4. Grill for a few minutes or until done.

Note:

I tried this sauce on chicken bottoms and it was fabulous. I did not marinate the chicken and used three bottoms. We like it a bit spicier, so I upped the cayenne pepper.

Tip:

Hot sauce can be used in place of the cayenne pepper. Use three drops of hot sauce, or to taste.

Prepare Pickled Onions

1. Bring the vinegar, sugar, and salt to a boil.
2. Add the onion and return to a boil.
3. Close fire and pour into a stainless steel or glass bowl to cool for 15 minutes.
4. Drain and refrigerate.

Assemble Pita Sandwiches

1. Prepare french fries according to package directions.
2. Slice pitas in half and fill with chicken strips and fries.
3. Add pickled onions.

Credits

Photography: Dan Engongoro.

Styling: Amit Farber.