



# Greek Chicken

with Lemon Potatoes and Garlic Yogurt Sauce

Family Friendly 35 Minutes



Chicken Breasts



Lemon-Pepper Seasoning



Lemon



Yellow Potato



Chicken Broth Concentrate



Spring Mix



Roma Tomato



Garlic



Greek Yogurt



Dill



Parsley



White Wine Vinegar

HELLO LEMON-PEPPER

*This zesty seasoning adds a hint of the Mediterranean to any dish!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Garlic Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

## Bust Out

2 Baking sheets, medium bowl, measuring spoons, zester, large bowl, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Lemon	1	1
Yellow Potato	360 g	720 g
Chicken Broth Concentrate	½	1
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Garlic	3 g	3 g
Greek Yogurt	100 g	200 g
Dill	7 g	7 g
Parsley	7 g	14 g
White Wine Vinegar	½ tbsp	1 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



## Roast potatoes

Cut **potatoes** into 1-inch pieces, then toss with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **top** of the oven, until golden-brown, 25-28 min.



## Make garlic yogurt sauce

Stir together **yogurt, lemon juice, half the parsley, half the dill, ¼ tsp sugar** (dbl for 4 ppl) and **¼ tsp garlic** in a small bowl. (**NOTE:** Reference Garlic Guide.) Season with **salt and pepper**.



## Bake chicken

While the **potatoes** roast, pat **chicken** dry with paper towels, then sprinkle with **Lemon-Pepper Seasoning**. Season with **salt**. Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear, until golden-brown, 2-3 min per side. Remove pan from heat. Transfer **chicken** to another baking sheet. Bake in the **middle** of the oven, until cooked through, 12-14 min.\*\*



## Toss salad

Whisk together **½ tbsp vinegar, ¼ tsp sugar** and **1 ½ tbsp oil** (dbl all for 4 ppl) in a medium bowl. Season with **salt and pepper**. Add **tomatoes, spring mix, remaining dill** and **remaining parsley**. Toss together. Set aside.



## Prep

While the **chicken** bakes, zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Roughly chop **parsley** and **dill**. Cut **tomato** into ¼-inch pieces. Peel, then mince or grate **garlic**.



## Finish and serve

Whisk together **lemon zest, half the broth concentrate** (use all for 4 ppl) and **½ tbsp oil** (dbl for 4 ppl) in a large bowl. Add **roasted potatoes** and toss to coat. Slice **chicken**. Divide **chicken, potatoes** and **salad** between plates. Serve with **garlic yogurt sauce** and squeeze over a **lemon wedge**, if desired.

## Dinner Solved!