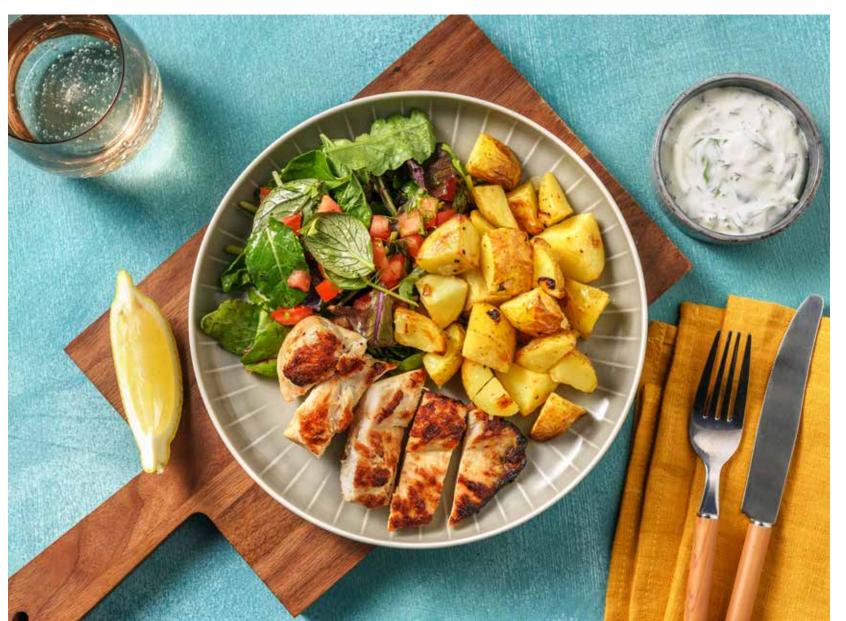


Greek Chicken

with Lemon Potatoes and Garlic Yogurt Sauce

Family Friendly

35 Minutes





Chicken Breasts









Lemon





Spring Mix

Garlic Puree



Chicken Broth





Roma Tomato



Greek Yogurt







White Wine Vinegar



Onion, chopped

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: 1/4 tsp
- Medium: 1/2 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	1/2	1
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Garlic Puree	1 tbsp	2 tbsp
Greek Yogurt	100 ml	200 ml
Dill	7 g	7 g
Parsley	7 g	14 g
White Wine Vinegar	½ tbsp	1 tbsp
Onion, chopped	56 g	113 g
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 the website or app for the as-prepared recipe nutritional information.

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

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Roast potatoes

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



Cook chicken

While **potatoes** roast, pat **chicken** dry with paper towels. Sprinkle with **Lemon-Pepper Seasoning** and 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. Transfer **chicken** to another baking sheet. Bake in the **middle** of the oven until cooked through, 12-14 min.**



Prep

While **chicken** bakes, zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Roughly chop **parsley**. Roughly chop **dill**. Cut **tomato** into 1/4-inch pieces.



Make garlic yogurt sauce

Add yogurt, lemon juice, half the parsley, half the dill, ¼ tsp sugar (dbl for 4 ppl) and ¼ tsp garlic puree to a small bowl. (NOTE: Reference garlic guide). Season with salt and pepper, then stir to combine.



Toss salad

Whisk together ½ tbsp vinegar, ¼ tsp sugar and 1½ 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 to combine.



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 potatoes, then toss to coat. Thinly slice chicken. Divide chicken, potatoes and salad between plates. Serve garlic yogurt sauce on the side. Squeeze over a lemon wedge, if desired.

Dinner Solved!