



# Greek-Style Chicken and Potatoes

with Veggies and Feta

Family Friendly

30 Minutes



Chicken Thighs/Leg



Russet Potato



Sweet Bell Pepper



Zucchini



Lemon



Lemon-Pepper Seasoning



Feta Cheese, crumbled



Mayonnaise

HELLO LEMON-PEPPER

*Lemon zest is the not-so-secret ingredient in this zippy Greek seasoning!*

## Start here

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

## Bust Out

Baking sheet, measuring spoons, zester, parchment paper, small bowl, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs/Leg ♦	310 g***	620 g***
Russet Potato	460 g	920 g
Sweet Bell Pepper	160 g	320 g
Zucchini	200 g	400 g
Lemon	1	1
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

\*\*\* Minimum weight on chicken

♦ 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.*

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## Roast potatoes

Cut **potatoes** into ½-inch wedges. Toss **potatoes, half the Lemon-Pepper Seasoning** and **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt**. Roast in the **middle** of the oven, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Bake in the middle and bottom of oven, rotating sheets halfway through cooking.)



## Make lemony mayo

While **chicken** and **veggies** roast, stir together **mayo, lemon zest** and **½ tbsp lemon juice** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



## Prep

While **potatoes** roast, core, then cut **pepper** into 1-inch pieces. Cut the **zucchini** in half lengthwise, then into ½-inch thick half-moons. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Pat **chicken** dry with paper towels, then cut into 1-inch pieces on a separate cutting board.



## Finish and serve

Divide **roasted potatoes, chicken** and **veggies** between plates. Sprinkle **feta** over **chicken** and **veggies**. Squeeze over a **lemon wedge**, if desired. Serve **lemony mayo** on the side, for dipping.

## Dinner Solved!



## Roast chicken and veggies

Toss **chicken** with **peppers, zucchini, remaining Lemon-Pepper Seasoning** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Arrange in a single layer. Roast in the **top** of the oven, stirring halfway through, until **veggies** are tender and **chicken** is cooked through, 16-18 min.\*\*