



Greek-Style Chicken and Potatoes

with Veggies and Feta

Family Friendly

30 Minutes



Chicken Tenders



Russet Potato



Sweet Bell Pepper



Zucchini



Lemon



Lemon-Pepper Seasoning



Feta Cheese, crumbled



Tzatziki

HELLO LEMON PEPPER

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

Start here

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

Bust out

2 Baking sheets, measuring spoons, zester, parchment paper, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders *	340 g	680 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
Tzatziki	56 ml	113 ml
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.

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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.)



Roast chicken and veggies

Roast in the **top** of the oven, stirring halfway through, until **veggies** are tender and **chicken** is cooked through, 14-16 min.**



Prep

While **potatoes** roast, core, then cut **pepper** into 1-inch pieces. Cut **zucchini** in half lengthwise, then into ½-inch half-moons. Zest **half the lemon** (whole lemon for 4 ppl), then cut into wedges.



Finish and serve

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

Dinner Solved!



Season chicken and veggies

Pat **chicken** dry with paper towels. Add **chicken, peppers, zucchini, remaining Lemon-Pepper Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Arrange in a single layer.