

Souvlaki-style Chicken with Lemony Rice and Chopped Salad

30 Minutes











Lemon



Lemon-Pepper

Seasoning



Chicken Broth



Concentrate



Spring Mix



Baby Tomatoes

Feta Cheese, crumbled

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, zester, medium pot, large bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg •	310 g***	620 g***
Long Grain Rice	¾ cup	1 ½ cup
Lemon	1	2
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Baby Tomatoes	113 g	227 g
Spring Mix	56 g	113 g
Feta Cheese, crumbled	⅓ cup	½ cup
Sugar*	½ tsp	1 tsp
Oil*		
Calk and Daman		

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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Prep

Add 1 ¼ cups water, ½ tsp Lemon Pepper Seasoning (dbl both for 4 ppl) and broth concentrate to a medium pot. Cover and bring to a boil over high heat. While water comes to a boil, halve tomatoes. Zest, then juice half the lemon. Cut remaining lemon into wedges.



Cook rice

Add **rice** to the pot of **boiling water**. Reduce heat to medium-low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 15-18 min.



Cook chicken

While the **rice** cooks, pat **chicken** dry with paper towels. Season with **remaining Lemon Pepper Seasoning**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 1-2 min per side. Transfer to a baking sheet. Bake in the **middle** of the oven until **chicken** is cooked through, 8-10 min.**



Make salad

While the **chicken** cooks, whisk together ½ **tbsp lemon juice**, ½ **tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) in a large bowl. Add **tomatoes**, **spring mix** and **half the feta**. Season with **salt** and **pepper**, then toss to combine.



Finish and serve

Fluff rice with a fork. Stir in lemon zest and season with salt. Thinly slice chicken. Divide chicken, rice and salad between plates.

Sprinkle remaining feta over chicken and rice. Squeeze over a lemon wedge, if desired.

Dinner Solved!