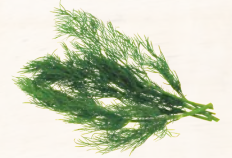**DINNER TWIST**
LOCAL, HEALTHY, DELIVERED

Product Spotlight: Dill

A beautifully fragrant herb, dill is good for calming the digestive system and preventing infection, among its many other benefits.

Greek Chicken

with Lemon Potatoes and Feta Whip

Golden chicken schnitzels served with crispy lemon potato slices, chopped salad and creamy whipped feta.

🕑 30 minutes　　🍴 4 servings　　🍗 Chicken

22 September 2023

Jazz up the feta!

Add some fresh chopped rosemary or a ground spice to whip with the feta for an extra flavour! Dried chilli flakes, smoked paprika, or some sumac work well!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	18g	66g

FROM YOUR BOX

MEDIUM POTATOES	1kg
LEMON	1
FETA CHEESE	1 packet
GARLIC CLOVE	1
GREEN CAPSICUM	1
LEBANESE CUCUMBER	1
TOMATOES	2
DILL	1 packet
CHICKEN SCHNITZELS	600g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano

KEY UTENSILS

oven tray, frypan, stick mixer or small food processor

NOTES

You can use milk instead of water for a creamier feta whip.

You can use ground cumin or smoked paprika instead of oregano if preferred.

1. ROAST THE POTATOES

Set oven to 250ºC.

Slice potatoes. Toss on a lined oven tray with <u>zest and juice from 1/2 lemon</u> (reserve remaining lemon for step 2), **oil, salt and pepper**. Roast in oven for 25–30 minutes until golden and tender.

2. MAKE THE FETA WHIP

Blend crumbled feta with juice from 1/2 lemon, 1 crushed garlic clove, **1 tbsp olive oil** and **3 tbsp water** using a stick mixer until smooth (see notes). Season with **pepper** to taste. Set aside.

3. PREPARE THE SALAD

Dice capsicum, cucumber and tomatoes. Chop dill. Toss together.

4. COOK THE CHICKEN

Coat chicken with **1 tbsp oregano**, **oil, salt and pepper** (see notes). Cook in a frypan over medium–high heat for 3-4 minutes each side or until cooked through.

5. FINISH AND SERVE

Serve potatoes with salad, chicken and feta whip for dipping.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**