



Product Spotlight: Lemon

When zesting lemons, you want to make sure and only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, as this is quite bitter.



Lemon Chicken with Greek Potatoes

Grilled chicken schnitzels with lemon zest and thyme, served alongside a summery dressed potato salad with dill and capers.



20 minutes



4 servings



Chicken

23 December 2022

Switch it up!

You can roast the potatoes and cut the vegetables into veggie sticks instead of making a salad. Combine the dill, capers and shallot with yoghurt or mayonnaise to make a dipping sauce.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	17g	65g

FROM YOUR BOX

BABY POTATOES	800g
CHICKEN SCHNITZELS	600g
LEMON	1
SHALLOT	1
RED CAPSICUM	1
LEBANESE CUCUMBER	1
DILL	1 packet
CAPERS	1 jar

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried thyme, vinegar of choice

KEY UTENSILS

griddle pan or BBQ, saucepan

NOTES

You could use dried oregano, lemon pepper or fresh rosemary if preferred!

We used apple cider vinegar in the dressing.

You can add some crumbled feta cheese, kalamata olives or some rocket leaves to the potato salad! Fresh or dried chilli also gives a lovely kick to the dressing.



1. COOK THE POTATOES

Halve (or quarter) potatoes. Place in a saucepan and cover with water. Bring to a boil and cook for 12-15 minutes until tender. Drain and rinse under cold water to cool.



2. COOK THE CHICKEN

Heat a griddle pan or BBQ over medium-high heat. Coat chicken with lemon zest, **2 tsp dried thyme, oil, salt and pepper** (see notes). Cook for 4-5 minutes each side or until cooked through.



3. PREPARE THE SALAD

Whisk together juice from 1/2 lemon (wedge remaining), **1 tbsp vinegar, 1/4 cup olive oil, salt and pepper** in a large bowl (see notes). Slice shallot, capsicum and cucumber. Add to bowl.



4. TOSS THE SALAD

Chop dill and drain capers. Toss together with potatoes and salad until combined. Season with **salt and pepper**.



5. FINISH AND SERVE

Serve chicken alongside potato salad with lemon wedges.

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**

