



Product Spotlight: Garlic

Remove the smell of garlic from your hands by running them under cold water while rubbing a stainless steel object!



Greek Chicken

with Crispy Potatoes and Tzatziki

Oven-roasted chicken seasoned with lemon and garlic and served with crispy potato cubes, fresh salad and cool tzatziki sauce.

 30 minutes

 2 servings

 Chicken

7 April 2023

Add some herbs!

Add some fresh rosemary to the chicken or some fresh sliced mint or crushed garlic to the tzatziki if you have some!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	49g	13g	69g

FROM YOUR BOX

MEDIUM POTATOES	3
CHICKEN BREAST FILLET	300g
LEMON	1
GARLIC CLOVE	1
LEBANESE CUCUMBER	1
NATURAL YOGHURT	1 tub
TOMATO	1
MESCLUN LEAVES	1 bag (60g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS

oven tray

NOTES

The oven is set to 250°C to crisp the potatoes quickly. You can set the temperature at 220°C and cook the potatoes for longer if preferred.



Scan the QR code to submit a Google review!



1. ROAST THE POTATOES

Set oven to 250°C (see notes).

Dice potatoes and toss on a lined oven tray with **1 tsp oregano, oil, salt and pepper**.



2. ROAST THE CHICKEN

Cut chicken fillet in half to make 2 pieces. Coat with lemon zest, crushed garlic clove, **oil, salt and pepper**. Add to tray along with 1/2 sliced lemon. Roast for 25–30 minutes or until cooked through.



3. MAKE THE TZATZIKI

Grate cucumber and squeeze out excess liquid. Combine with yoghurt. Season with **salt and pepper**.



4. PREPARE THE SALAD

Whisk 1/2 tbsp lemon juice with 1/2 tbsp olive oil in a large bowl. Wedge tomato. Toss with mesclun leaves and dressing.



5. FINISH AND SERVE

Serve chicken with potatoes, salad and tzatziki 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**

