

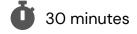




Greek Chicken Parcels

with Roast Potatoes

Chicken schnitzels and Greek vegetables baked in parcels and served with oregano-roasted potatoes and fresh alfalfa sprouts.







Skip it!

Instead of making parcels, pan-fry the schnitzels and add vegetables to the oven tray to roast or sauté in a frypan.

PROTEIN TOTAL FAT CARBOHYDRATES

37g

59g

FROM YOUR BOX

MEDIUM POTATOES	800g
SHALLOT	1
CHERRY TOMATOES	200g
YELLOW CAPSICUM	1
LEMON	1
CHICKEN SCHNITZELS	600g
PARSLEY	1 packet
ALFALFA SPROUTS	1 punnet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, baking paper, balsamic vinegar

KEY UTENSILS

2 oven trays

NOTES

Add mint, oregano, or dill to the dressing if desired.

Add crumbled feta cheese or grated parmesan to the finished dish for extra flavour!





1. ROAST THE POTATOES

Set oven to 220°C.

Slice potatoes and toss on a lined oven tray with oil, 1 tbsp oregano, salt and pepper. Roast in oven for 25 minutes, or until golden.



2. PREPARE THE PARCELS

Slice shallot. Halve tomatoes and dice capsicum. Zest and juice lemon (reserve juice for step 4). Place 4 large sheets of baking paper on bench and add even amounts of shallot, tomato and capsicum. Coat chicken with lemon zest, salt and pepper. Add to parcels and drizzle each with 2 tsp vinegar and 2 tsp olive oil.



3. BAKE THE PARCELS

To wrap parcels, bring the long sides of paper together, fold over and tuck the short sides underneath to seal. Bake on an oven tray for 15–20 minutes until chicken is cooked through.



4. PREPARE THE DRESSING

Finley chop parsley leaves and tender stems (see notes). Add to a bowl with lemon juice, 2 tbsp olive oil, 1 tbsp water, salt and pepper. Mix to combine.



5. FINISH AND SERVE

Divide roasted potatoes among plates. Serve with parcels. Drizzle parsley dressing over parcels and serve with alfalfa sprouts (see notes).





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