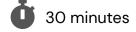




Chicken on a Stick

with Greek Potatoes

Abra kebabra! This Greek-style meal is truly kebabulous. Satisfying chicken & veggie kebabs (or chicken on a stick!) served alongside roasted potatoes and a homemade oregano-yoghurt sauce.







Skip the kebabs

To get dinner on the table quicker, cook the chicken in a frypan with the onion and cherry tomatoes instead of putting onto skewers.

FROM YOUR BOX

MEDIUM POTATOES	3
SMALL GARLIC CLOVES	2
DICED CHICKEN BREAST FILLET	300g
RED ONION	1/2 *
CHERRY TOMATOES	1/2 bag (100g) *
LEBANESE CUCUMBER	1
GREEN CAPSICUM	1/2 *
BABY COS LETTUCE	1
OREGANO	1 packet
NATURAL YOGHURT	1/2 tub (100g) *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, red wine vinegar

KEY UTENSILS

oven tray, fry/grill pan or BBQ, skewers (optional)

NOTES

If you prefer, keep the cherry tomatoes fresh on the side instead of cooking on the skewers. For extra flavour, season the chicken & veg to your liking, e.g. with a dash of crushed chilli, ground paprika, rosemary or thyme.

You can also cook the kebabs on the barbie or for 12-15 minutes (or until cooked through) in the oven below the potatoes.



1. ROAST THE POTATOES

Set oven to 220°C.

Roughly chop potatoes and toss on a lined oven tray with 1/2 tsp dried oregano, 1/2-1 crushed garlic clove, 1 tsp vinegar, oil salt and pepper. Cook for 20-25 minutes or until golden and crispy.



2. MAKE THE KEBABS

Mix the chicken with diced onion, cherry tomatoes, **oil**, **salt and pepper** (see notes). Thread onto skewers.



3. COOK THE KEBABS

Heat a fry/grill pan over medium heat (see notes). Cook kebabs for 8-10 minutes, turning occasionally to cook evenly.



4. PREPARE THE SALAD

Cut cucumber into sticks and slice capsicum. Chop lettuce. Arrange on a platter.



5. MAKE THE SAUCE

Crush 1/2-1 garlic clove and chop 2 tsp fresh oregano (or to taste). Mix together with yoghurt, salt and pepper.



6. FINISH AND PLATE

Serve kebabs with potatoes, salad, and sauce on the side. Sprinkle with any remaining oregano.

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



