



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



## Product Spotlight: Potatoes

Breakfast, lunch and dinner – potatoes are super versatile and can be enjoyed any time of day! Just think of hash-browns, baked potatoes or roast wedges. How many potato dishes can you think of on the spud? {whoops... we meant "on the spot!"}



## 2 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.



30 minutes



2 servings



Chicken

## *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 *
CHEERY 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**

