



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Oregano

Oregano means Joy of the Mountain in Ancient Greek. Its wonderful taste and smell definitely bring joy to our potatoes!



2 Grilled Chicken with Greek Style Potatoes

Greek style wedges, flavoured with garlic, lemon and oregano. Served with simply grilled chicken and salad.

 30 minutes

 2 servings

 Chicken

13 August 2021

Make kebabs!

Dice the chicken thighs and toss with the lemon zest, oil, salt and pepper. Thread onto skewers with the olives and any other veg you might have in the fridge (tomatoes, zucchini, red onion).

FROM YOUR BOX

LEMON	1
POTATOES	400g
GARLIC	1 clove
CHICKEN THIGH FILLETS	300g
BABY COS LETTUCE	1
SNOW PEAS	1/2 bag (75g) *
RED CAPSICUM	1/2 *
GREEN OLIVES	1/2 jar *
TOMATO CHUTNEY	1/2 jar *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, dried oregano, vinegar (of choice, we used white wine)

KEY UTENSILS

oven dish, grill or frypan

NOTES

Cook the chicken on the barbecue if weather permits.

Keep salad ingredients separate for fussy eaters.



1. COOK THE POTATOES

Set oven to 220°C.

Zest lemon. Cut potatoes into wedges and toss in a lined oven dish with **1 tbsp oil**, crushed garlic, 1 tsp lemon zest (reserve remaining), **2 tsp dried oregano, salt and pepper**. Pour in **1/2 cup of water** and bake for 20–25 minutes until crispy.



4. FINISH AND PLATE

Wedge lemon.

Serve grilled chicken with potatoes and salad accompanied by chutney and a lemon wedge.



2. COOK THE CHICKEN

Heat a grill/frypan over medium–high heat. Halve chicken thighs and rub with 1 tsp lemon zest, **oil, salt and pepper**. Place in pan and cook for 5–6 minutes each side or until cooked through (see notes).



3. MAKE THE SALAD

Wash and tear lettuce. Slice snow peas and capsicum, drain olives. Toss together in a bowl with **2 tsp olive oil and 1 tsp vinegar (optional)**.

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**

