



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Feta Cheese

Traditionally, feta cheese was made with sheep and/or goats milk, but today, many varieties you find in Australia are made with cow's milk.





2

Chicken Kebabs

with Grape Salad and Crispy Potato Slices

Nothing says 'summer' like homemade chicken kebabs! Enjoy these ones with a side of fresh salad (featuring grapes and feta) and golden baked potato slices.

 30 minutes

 4 servings

 Chicken

25 January 2021

Make a salad

If preferred, serve this dish as a big salad tray. Arrange lettuce on a platter and top with salad ingredients, cooked chicken & red onion removed from the skewers, roasted potatoes and feta. (You can dice potatoes before roasting instead of slicing).

FROM YOUR BOX

MEDIUM POTATOES	800g
THYME	1/2 packet *
LEMON	1
DICED CHICKEN	600g
RED ONION	1/2 *
GEM LETTUCE	3-pack
RED GRAPES	1 bag (200g)
LEBANESE CUCUMBER	1
AUSTRALIAN FETA	1/2 block *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, ground paprika

KEY UTENSILS

large frypan/grillpan, oven tray, skewers (optional)

NOTES

Is the weather too hot to turn on the oven? Instead, you can dice potatoes and boil for 10-12 minutes. Drain and run under cold water, then toss with oil, salt and pepper.

You can also wrap whole potatoes in aluminium foil and cook on low heat on the barbecue until tender – just keep in mind that the cooking time will be longer.

Not using skewers? Pan-fry chicken and onion with oil for 5-10 minutes until cooked through.



1. ROAST THE POTATOES

Set oven to 220°C (see notes).

Slice potatoes and toss on a lined oven tray with 1/2 the thyme leaves, **oil, 1 tsp paprika, salt and pepper**. Cook for 20-25 minutes or until golden and crispy.



2. MAKE THE KEBABS

Zest lemon to yield 1 tsp and toss with chicken, diced onion, **salt and pepper**. Thread onto skewers (see notes).



3. COOK THE KEBABS

Heat a grill/frypan or barbecue to medium-high heat. Add kebabs and cook for 10-12 minutes until cooked through.



4. MAKE THE DRESSING

Chop remaining thyme leaves and whisk together with juice from 1/2 lemon (wedge remaining), **3 tbsp olive oil, salt and pepper**.



5. MAKE THE SALAD

Wedge lettuce, halve grapes, halve and slice cucumber. Arrange on a serving platter and crumble over feta.



6. FINISH AND PLATE

Serve kebabs with potatoes, salad, a lemon wedge and dressing on the side.

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**

