




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

 4 servings

 Chicken

12 October 2020

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	800g
GARLIC CLOVES	2
DICED CHICKEN BREAST FILLET	600g
RED ONION	1/2 *
CHERRY TOMATOES	1 bag (200g)
LEBANESE CUCUMBER	1
GREEN CAPSICUM	1
BABY COS LETTUCE	1
OREGANO	1 packet
NATURAL YOGHURT	1/2 tub (250g) *

**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 tsp dried oregano**, **1 crushed garlic clove**, **2 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 (in batches if necessary) 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 garlic clove and chop fresh oregano. Mix together with yoghurt, **salt and pepper**.



6. FINISH AND PLATE

Serve kebabs with potatoes, salad, and sauce 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**

