




### Product Spotlight: Feta Cheese


Feta cheese is lower in calories and fat than many other cheeses and is a good source of protein, riboflavin, vitamin B12, calcium and phosphorus.



## Greek Roasted Chicken with Feta Cheese

This Greek roasted chicken is Greek salad's warmed up cousin! Onion, zucchini, cherry tomatoes and chicken breast fillet roasted and tossed with baby spinach, served with wedges of feta cheese and fresh oregano.

 30 minutes

 2 servings

 Chicken

## Switch it up!

*Switch this dish up by turning the roast vegetables and chicken into skewers! Dice the chicken, thread onto skewers with veggies and BBQ. Use the feta cheese to make whipped feta sauce.*

Per serve: **PROTEIN** 58g **TOTAL FAT** 27g **CARBOHYDRATES** 11g

## FROM YOUR BOX

SHALLOT	1
ZUCCHINI	1
CHERRY TOMATOES	200g
CHICKEN BREAST FILLET	300g
BABY SPINACH	60g
FETA CHEESE	1 packet
OREGANO	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, balsamic vinegar, lemon pepper (see notes)

## KEY UTENSILS

oven tray

## NOTES

Substitute lemon pepper with ground coriander, ground sumac, fresh lemon zest or dried thyme.



### 1. PREPARE THE VEGETABLES

Set oven to 220°C.

Wedge **shallot** and cut **zucchini** into angular pieces. Toss on a lined oven tray with **cherry tomatoes, oil 1 tbsp vinegar, salt and pepper.**



### 2. ADD CHICKEN & ROAST

Halve **chicken** and coat with **oil** and **1 tsp lemon pepper**. Add to oven and roast with **vegetables** for 20-25 minutes until **chicken** is cooked through.



### 3. TOSS THE SPINACH

Remove oven tray. Add **baby spinach** to **vegetables** and toss to wilt the **spinach**.



### 4. FINISH AND SERVE

Cut **feta** into wedges.

Top tray bake with **feta cheese** and fresh **oregano**. Serve tableside.



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