






Greek Chicken Bake

Juicy roasted chicken breast with golden baby potatoes, zucchini and cherry tomatoes.

 40 minutes

 2 servings

 Chicken

FROM YOUR BOX

BABY POTATOES	400g
ZUCCHINI	1
CHERRY TOMATOES	200g
SHALLOT	1
CHICKEN BREAST FILLETS	300g

FROM YOUR PANTRY

oil for cooking, salt and pepper, dried oregano, ground paprika

NOTES

You can toss the roasted vegetables and sliced chicken through pasta for a different style dish. Add some balsamic vinegar and feta cheese.

Serve this dish with a tzatziki, garlic yoghurt or drizzle of balsamic glaze.

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1. PREPARE THE VEGETABLES

Set oven to 220°C.

Quarter **baby potatoes**, slice **zucchini** into crescents, halve **cherry tomatoes**, and wedge **red onion**. Toss on a lined oven tray with **2 tsp dried oregano, oil, salt, and pepper**. Roast in oven for 10 minutes.

TIP *Add diced capsicum or eggplant if you want more vegetables. Olives, garlic, fresh rosemary or drizzle of balsamic can be added for extra flavour.*

2. PREPARE THE CHICKEN

Coat **chicken breast fillets** with **2 tsp ground paprika, 1 tsp dried oregano, oil, salt, and pepper**. Place on the oven tray with **vegetables**. Roast for 20–25 minutes or until **chicken** is cooked through and **potatoes** are tender.

TIP *Add lemon zest or slices for extra brightness.*

3. FINISH AND SERVE

Slice **chicken** and divide among plates with **vegetables** to serve.

TIP *Crumble over feta and garnish with parsley for a fresh finish. Serve with crusty bread or rice for a more filling meal.*

This recipe has simplified instructions to help lower your meal cost.