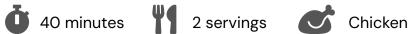






Greek Chicken Bake

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





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.

1. PREPARE THE VEGETABLES

Set oven to 220°C

Quarter baby potatoes, slice zucchini into crescents, halve cherry tomatoes, and wedge shallot 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.



Add lemon zest or slices for extra brightness.

3. FINISH AND SERVE

Slice chicken and divide among plates with vegetables to serve.



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.