



## 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.

## 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.

**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.**