



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Skordalia

Skordalia is a tasty Greek sauce made from garlic paste, lemon juice and olive oil. It's delicious served with roast potatoes and on toast! If you find the flavour a little punchy you can mix it with yoghurt or mayonnaise.



2 Grilled Greek Chicken & Potatoes

Grilled oregano chicken served with a fresh chopped Greek salad, golden potato wedges and skordalia garlic dipping sauce.

 25 minutes

 4 servings



 Chicken

26 November 2021

Switch it up!

Thread the chicken onto skewers and cook on the BBQ! You could also serve this dish with some flatbreads on the side.

FROM YOUR BOX

POTATOES	800g
CHICKEN THIGH FILLETS 	600g
LEMON	1
LEBANESE CUCUMBER	1
GREEN CAPSICUM	1
TOMATOES	2
DILL	1 packet
GREEN OLIVES	1 jar
SKORDALIA DIP	1 tub (200g)
 VEGGIE FRITTERS	2 packets

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, balsamic vinegar


KEY UTENSILS

oven tray, frypan/griddle pan or BBQ

NOTES

You can increase the oven temperature to 250°C for an even quicker cook time.


You can use 1/2 lemon juice to dress the salad instead of balsamic vinegar if preferred.

 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



1. ROAST THE POTATOES

Set oven to 220°C (see notes).
Cut potatoes into wedges and toss on a lined oven tray with **oil, salt and pepper**.
Roast for 20 minutes until golden and cooked through.

 **VEG OPTION** – Prepare potatoes as above. Squeeze juice from 1/2 lemon (wedge remaining) over potatoes before roasting.



4. PREPARE THE SALAD

Meanwhile, chop cucumber, capsicum, tomatoes and dill. Toss together with drained olives, **1 tbsp balsamic vinegar** and **1 tbsp olive oil** (see notes).



2. PREPARE THE CHICKEN


Coat chicken with lemon zest, 1/2 the juice (wedge remaining), **1 tsp oregano, oil, salt and pepper**.

 **VEG OPTION** – Skip this step.



5. FINISH AND SERVE


Halve chicken pieces. Serve with potatoes, salad, lemon wedges and skordalia dip.

 **VEG OPTION** – Serve veggie fritters with potatoes, salad, lemon wedges and skordalia dip.



3. COOK THE CHICKEN

Heat a frypan or griddle pan over medium-high heat. Cook chicken for 6–8 minutes each side or until cooked through.

 **VEG OPTION** – Cook veggie fritters in a pan over medium-high heat with oil for 3–4 minutes each 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

