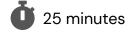


Grilled Greek Chicken & Potatoes

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







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 4	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.

WEG OPTION - Skip this step.



3. COOK THE CHICKEN

Heat a frypan or griddle pan over mediumhigh 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.



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.

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