



# Grilled Greek-Style Chicken

## with Roasted Potatoes and Salad

Long Weekend Grill 30 Minutes



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Chicken Breast



Dill-Garlic Spice  
Blend



Garlic Salt



Yogurt Sauce



Feta Cheese,  
crumbled



Mini Cucumber



Baby Tomatoes



Red Wine Vinegar



Mixed Olives



Spring Mix



Garlic, cloves



Yellow Potato

HELLO FETA CHEESE

*A salty, briny cheese with a crumbly texture!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

**Measurements within steps** **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## Bust out

Baking sheet, 2 medium bowls, measuring spoons, box grater, large bowl, parchment paper, small bowl, whisk, paper towels, vegetable peeler

## Ingredients

	2 Person	4 Person
Chicken Breast *	340 g	680 g
Dill-Garlic Spice Blend	1 tsp	2 tsp
Garlic Salt	1 tsp	2 tsp
Yogurt Sauce	45 ml	90 ml
Feta Cheese, crumbled	¼ cup	½ cup
Mini Cucumber	132 g	264 g
Baby Tomatoes	113 g	227 g
Red Wine Vinegar	1 tbsp	2 tbsp
Mixed Olives	30 g	60 g
Spring Mix	56 g	113 g
Garlic, cloves	1	2
Yellow Potato	350 g	700 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### Roast potatoes

- Peel, then cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min. (**NOTE:** As soon as potatoes are done, proceed with step 5.)



### Assemble salad

- When **chicken** is done, add **vinegar**, **2 tbsp** (4 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumber rounds**, **spring mix**, **tomatoes**, **olives** and **feta**. Toss to combine.



### Prep and mix yogurt sauce

- Meanwhile, cut **one cucumber** into ¼-inch rounds (2 for 4 ppl). Grate **remaining cucumber**.
- Drain, then roughly chop **olives**.
- Halve **tomatoes**.
- Peel, then mince or grate **garlic**.
- Add **grated cucumber**, **yogurt sauce** and **half the garlic** to a small bowl. Season with **pepper**, then stir to combine.



### Coat potatoes

- Add **1 tbsp** (2 tbsp) **butter** and **remaining garlic** to another medium bowl.
- Add **hot potatoes**. Toss until **butter** is melted and **potatoes** are coated.



### Prep and grill chicken

- Pat **chicken** dry with paper towels.
- Add **chicken**, **1 tbsp** (2 tbsp) **oil** and **Dill-Garlic Spice Blend** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Add **chicken** to one side of the grill. Close lid and grill, flipping once, until cooked through, 6-8 min per side.\*\*



### Finish and serve

- Thinly slice **chicken**.
- Divide **chicken**, **salad** and **potatoes** between plates.
- Serve **yogurt cucumber sauce** on the side for dipping.

## Dinner Solved!