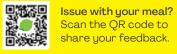


Grilled Greek-Style Chicken

with Roasted Potatoes and Salad

Long Weekend Grill 30 Minutes







Chicken Breast

Dill-Garlic Spice



Garlic Salt

Yogurt Sauce





Feta Cheese, crumbled







Baby Tomatoes

Red Wine Vinegar





Mixed Olives

Spring Mix





Garlic, cloves

Yellow Potato



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	1 tbsp	(2 tbsp)	oil
within steps	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*	1/4 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, sov. 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.)



Prep and mix yogurt sauce

- Meanwhile, cut one cucumber into 1/4-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.



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.**



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.



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.



Finish and serve

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

Dinner Solved!