



### In your box

- 2 Roma Tomatoes
- 1 Persian Cucumber
- 1 Shallot
- 1 oz. Feta Cheese
- 4 oz. Greek Yogurt
- 2 tsp. Greek Seasoning Blend
- 1 Garlic Clove
- 12 oz. Yukon Potatoes
- 1 Lemon

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Mahi-Mahi Fillets
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

\*Contains: milk

### You will need

- Olive Oil, Salt, Cooking Spray
- Baking Sheet, Box Grater, Large Non-Stick Pan, Mixing Bowl



## Souvlaki Greek Chicken

with garlic yogurt sauce and lemon-feta potatoes

NUTRITION per serving—Calories: 543, Carbohydrates: 46g, Fat: 21g, Protein: 50g, Sodium: 1698mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray

### Customize It Instructions

- If using **mahi-mahi**, halve and pat dry. Season both sides with **seasoning blend**. Cook **shallot** and **tomato** in Step 3 before adding mahi-mahi. Cook until mahi-mahi reaches desired doneness (medium-rare to well-done), 2-4 minutes per side for medium. *Consuming raw or undercooked mahi-mahi may increase your risk for food-borne illness.*

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Prepare the Ingredients

- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Core **tomatoes** and cut into ¼" dice.
- Grate **cucumber** using large holes in box grater.
- Peel and halve **shallot**. Slice into thin strips.
- Cut **potatoes** into 1" chunks.
- Mince **garlic**.
- Pat **chicken breasts** dry and, on a separate cutting board, cut into ½" strips. Season with **seasoning blend**.



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### Roast the Potatoes

- Place **potatoes** on prepared baking sheet and toss with 1 Tbsp. **olive oil**, 2 tsp. **lemon zest**, and ¼ tsp. **salt**. Massage oil and seasoning into potatoes.
- Spread into a single layer. Roast in hot oven until lightly browned and tender, 20-22 minutes.
- Top roasted potatoes with **feta** and 2 tsp. **lemon juice**.
- While potatoes roast, make sauce.



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### Make the Sauce

- In a mixing bowl, combine **yogurt**, **cucumber**, **garlic** (to taste), and ¼ tsp. **salt**. Set aside.



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### Cook the Chicken and Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **chicken** to hot pan and cook undisturbed until golden brown, 3-4 minutes.
- Add **shallot** and stir occasionally until shallot is soft and chicken reaches a minimum internal temperature of 165 degrees, 4-5 minutes.
- Stir in **tomatoes** and cook until warmed through, 1-2 minutes.
- Remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, topping **chicken and vegetables** with **sauce** and squeezing **lemon wedges** over to taste. Bon appétit!