



Greek-Style Chicken

WITH ROASTED PEPPERS AND ZUCCHINI

Oven-Ready



Prep & Cook Time
30-40 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt, Pepper

Difficulty Level
EASY

Spice Level
NOT SPICY

Ingredients

- 4 oz. Tzatziki Dip
- 6 oz. Pepper and Onion Mix
- 8 oz. Sliced Zucchini
- 1 tsp. Chimichurri Seasoning
- 1/2 oz. Feta Cheese Crumbles
- 1/2 tsp. Cilantro Lime Pepper Salt
- 1/2 oz. Sliced Almonds

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/18316

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 23-27 minutes. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*



1. Start the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- In provided tray, combine **zucchini, pepper and onion mix, cilantro lime pepper salt**, 2 tsp. **olive oil**, and a pinch of **salt**. Spread into an even layer.
- Bake uncovered in hot oven, 10 minutes.



2. Add the Chicken

- Carefully remove tray from oven. Push vegetables to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken breasts** dry, and season both sides with **chimichurri seasoning**, ¼ tsp. **salt**, and ¼ tsp. **pepper**.
- Place chicken in empty side of tray. Top with 1 tsp. **olive oil**.



3. Bake the Meal

- Bake again uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven.
- To serve, top chicken with **tzatziki** and garnish **vegetables** with **cheese** and **almonds**. Bon appétit!