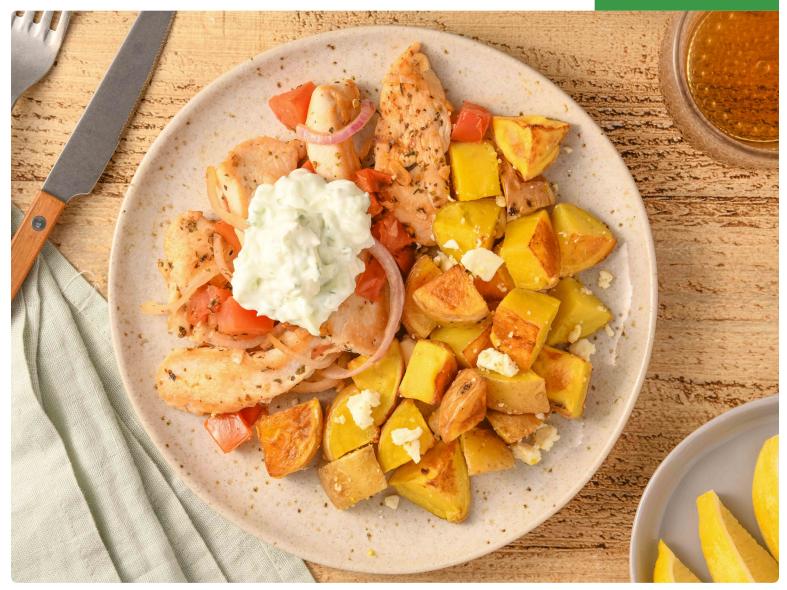


# Souvlaki Greek-Style Chicken

WITH GARLIC-CUCUMBER CREMA AND LEMON-FETA POTATOES

Meal Kit



Prep & Cook Time 30-40 MIN

Difficulty Level
INTERMEDIATE

Cook Within
5 DAYS

Spice Level
NOT SPICY

## You Will Need

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

#### 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/25002

\*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, and shellfish ingredients.

# Ingredients

1 Lemon

3 oz. Crème Fraiche

2 Garlic Cloves

1 tsp. Italian Seasoning Blend

12 oz. Yukon Potatoes

1 Shallot

2 Roma Tomatoes

1 Persian Cucumber

1 oz. Feta Cheese Crumbles

#### **Customize It Options**

12 oz. Boneless Skinless Chicken Breasts

8 oz. Shrimp

12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

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.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to 425 degrees. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray



### 1. Prepare the Ingredients

- Zest and halve lemon lengthwise. Cut one half into wedges and juice the other half.
- Core tomatoes and cut into 1/4" dice.
- Grate cucumber using large holes in box grater.
- Cut potatoes into 1" chunks.
- Peel and halve **shallot**. Slice into thin strips.
- Mince garlic.
- Pat chicken dry and on a separate cutting board, cut into 1/2" strips. Season all over with Italian seasoning.



#### 3. Make the Crema

• In a mixing bowl, combine crème fraiche, cucumber, garlic (to taste), 2 tsp. water, and  $\frac{1}{4}$  tsp. salt. Set aside.

## **Customize It Instructions**

• If using **shrimp**, pat dry and season all over with **Italian** seasoning. Follow same instructions as chicken in Step 4, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



#### 2. Roast the Potatoes

- Place potatoes on prepared baking sheet and toss with 1 Tbsp. olive oil, 2 tsp. lemon zest, and 1/4 tsp. salt.
- Spread into a single layer. Roast in hot oven until lightly browned and tender, 20-22 minutes.
- Carefully remove from oven. Top potatoes with cheese and 2 tsp. lemon juice.
- While potatoes roast, continue recipe.



## 4. 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 shallots and stir occasionally until shallots are soft and chicken reaches a minimum internal temperature of 165 degrees,
- Add tomatoes and stir occasionally until warmed through, 1-2 minutes.
- Remove from burner.



#### 5. Finish the Dish

• Plate dish as pictured on front of card, topping chicken with crema and squeezing lemon wedges over to taste. Bon appétit!

