



Souvlaki Greek-Style Chicken

WITH GARLIC-CUCUMBER CREMA AND LEMON-FETA POTATOES

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

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

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

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

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.

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 ¼" 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 ½" strips. Season all over with **Italian seasoning**.

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 ¼ 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.



3. Make the Crema

- In a mixing bowl, combine **crème fraiche**, **cucumber**, **garlic** (to taste), 2 tsp. **water**, and ¼ tsp. **salt**. Set aside.



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, 4-5 minutes.
- 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!