



Greek-Style Chicken Cutlet

WITH ROASTED VEGGIES AND POTATO WEDGES

Meal Kit



Prep & Cook Time
40-50 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt, Pepper, Cooking Spray
2 Baking Sheets

Ingredients
2 tsp. Minced Garlic and Parsley
2 Roma Tomatoes
1 Green Bell Pepper
1 Red Onion
4 tsp. Chimichurri Seasoning
1 Lemon
4 oz. Tzatziki Dip
4 Russet Potatoes
1 tsp. Garlic Salt
20 oz. Boneless Skinless Chicken Breast Cutlet

Difficulty Level
EASY

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/26763

**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 two baking sheets with foil and cooking spray
- Ingredient(s) used more than once: **garlic salt, chimichurri seasoning**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Prepare the Ingredients

- Cut **potatoes** into 1/2" wedges and pat dry.
- Remove stem, seeds, and ribs, and cut **bell pepper** into 1/4" slices.
- Core **tomatoes** and cut into six wedges.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Halve and peel **onion**. Cut halves into 1/4" slices.
- Pat **chicken breasts** dry and season both sides with 1/4 tsp. **salt**, a pinch of **pepper**, and 1/4 the **chimichurri seasoning** (reserve remaining for vegetables).



2. Assemble the Chicken and Vegetables

- Place **onions, tomatoes, minced garlic and parsley, peppers, lemon zest, remaining chimichurri seasoning, half the garlic salt** (reserve remaining for potatoes), 1 Tbsp. **olive oil**, 1/4 tsp. **salt**, and a pinch of **pepper** on one prepared baking sheet. Gently toss or stir to combine.
- Arrange vegetables around edge of baking sheet. Place **chicken breasts** in middle.



3. Roast the Chicken and Vegetables

- Roast **chicken and vegetables** in hot oven until vegetables are tender and chicken is browned and reaches a minimum internal temperature of 165 degrees, 25-35 minutes.
- *Cutlet thickness can vary; if you receive a thinner cutlet, we recommend checking for doneness sooner. If chicken finishes cooking before vegetables are tender, remove chicken to a plate and continue roasting vegetables.*
- Carefully remove from oven.
- While chicken and vegetables roast, continue recipe.



4. Roast the Fries

- Place **potatoes** on second prepared baking sheet and toss with 1 Tbsp. **olive oil**, 1/4 tsp. **salt**, and a pinch of **pepper**. Spread into a single layer. Roast in hot oven until lightly browned, 25-30 minutes, tossing wedges halfway through.
- Carefully remove from oven. Add remaining **garlic salt** and toss or gently stir to combine.



5. Finish the Dish

- Transfer **chicken** to a plate. Add 1 Tbsp. **lemon juice** to **vegetables** and toss or gently stir to combine, gently smashing **tomatoes**.
- Plate dish as pictured on front of card, topping chicken with **tzatziki** and squeezing **lemon wedges** over to taste. Bon appétit!