



In your box

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

Customize It Options

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

*Contains: milk

You will need

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



Souvlaki Greek Chicken

with garlic yogurt sauce and lemon-feta potatoes

NUTRITION per serving—Calories: 546, Carbohydrates: 46g, Fat: 21g, Protein: 51g, Sodium: 1693mg.

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**, follow same instructions as chicken in Steps 1 and 3, adding with **shallot** and stirring occasionally until mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.

Minimum Internal Temperature

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



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.
- 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**.



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**. 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.



3

Make the Sauce

- In a mixing bowl, combine **yogurt**, **cucumber**, **garlic** (to taste), 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 **shallot** and stir occasionally until shallot is soft and chicken reaches a minimum internal temperature of 165 degrees, 4-5 minutes.
- Add **tomatoes** and cook until warmed through, 1-2 minutes.
- Remove from burner.



5

Finish the Dish

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