



Product Spotlight: Liberty Chicken

We source our 100% free-range chicken from Mount Barker, WA. It gets deboned and packaged by local business Liberty Chicken.



Greek Chicken and Roast Potatoes with Whipped Feta

Pan-fried chicken schnitzels served in a bowl with roasted potatoes, lemon whipped feta, bright and fresh vegetables and pickled shallot!



30 minutes



4/6 servings



Chicken

Bulk it up!

Add drained chickpeas, sweet potato, pumpkin or zucchini to the roasting tray. Dice and add fresh capsicum or grate beetroot. Add sprouts, fresh herbs, olives, or sun-dried tomatoes to the finished bowl.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	43g	23g/27g	40g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
SHALLOT	1	2
LEMON	1	2
FETA CHEESE	1 packet	2 packets
CHICKEN SCHNITZELS	600g	600g + 300g
LEBANESE CUCUMBERS	2	3
CHERRY TOMATOES	200g	2 x 200g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, sugar of choice, dried oregano

KEY UTENSILS

Griddle pan or BBQ, oven tray, stick mixer or small blender

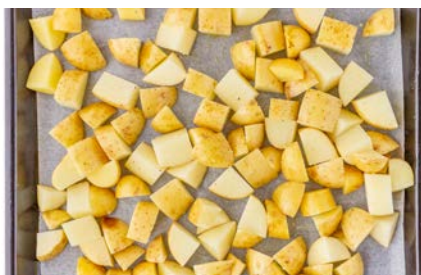
NOTES

If you have the time, add chopped potatoes to a saucepan and cover with water. Cook until potatoes are very tender. Drain well, add to oven tray, season and roast until golden and crispy. Boiling the potatoes before roasting gives you a fluffier interior and crispier exterior.

White sugar, brown sugar, raw sugar and honey all work well for this recipe. Use a non-metallic bowl to pickle; metal bowls can react with the pickling liquid and leave a metallic taste.



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1. ROAST THE POTATOES

Set oven to 220°C.

Roughly chop **potatoes** (see notes) and toss on a lined oven tray with **oil, salt and pepper**. Roast for 25 minutes, or until golden.



4. COOK THE CHICKEN

Heat a griddle pan or BBQ over medium-high heat. Coat **chicken** with **oil, 2-3 tsp oregano, salt and pepper**. Add to pan and cook for 4-5 minutes each side until cooked through.



2. PICKLE THE SHALLOT

In a non-metallic bowl (see notes) whisk together **1/4 cup vinegar, 2 tbsp water, 1 tsp salt and 1 tsp sugar**. Thinly slice **shallot** and add to bowl. Set aside to pickle. Drain before serving.



5. PREPARE THE VEGETABLES

Meanwhile, dice **cucumber** and halve **cherry tomatoes**. Wedge **lemon**.



3. MAKE THE WHIPPED FETA

Zest lemon (set remaining aside). Crumble **feta**. Add both to a jug along with **1 tbsp olive oil and 2 tbsp water**. Use a stick mixer to blend until smooth.

6P – zest both lemons and use 2 tbsp olive oil and 4 tbsp water.



6. FINISH AND SERVE

Slice **chicken**.

Divide **potatoes** among shallow bowls. Top with **fresh vegetables** and **chicken slices**. Dollop over **whipped feta** and serve with **lemon wedges**. Sprinkle over **oregano** if desired.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

