

Greek Lemon Chicken

with Fingerling Potatoes & Feta Cheese

PREP TIME: 10 minutes

COOK TIME: 25-35 minutes

SERVINGS: 4

In a nod to the flavors of the Greek kitchen, we're seasoning our chicken with dried oregano and garlic powder for savory, herbaceous flavor. To complement the chicken, we're topping it with dollops of a tangy, creamy sauce made with yogurt, feta and the juice of a pink lemon—a unique, striped variety that's a bit fruitier than a regular lemon. We're using more feta and pink lemon juice to dress a duo of roasted broccoli and fingerling potatoes.



BLUE APRON WINE PAIRING:

Benziger Sauvignon Blanc, 2015

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Ingredients



1 1/2 lbs
BONELESS,
SKINLESS
CHICKEN THIGHS



1/2 cup
PLAIN GREEK
YOGURT



1 1/2 lbs
FINGERLING
POTATOES



1
PINK LEMON



1 lb
BROCCOLI

KNICK KNACKS:



1/2 cup
CRUMBLed FETA
CHEESE



1 Tbsp
GREEK CHICKEN
SPICE BLEND*

Did You Know?

Feta is typically aged in brine for several weeks, resulting in its salty flavor.

* Rice Flour, Dried Oregano & Garlic Powder



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1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the broccoli.
- ☐ Halve the potatoes lengthwise.
- ☐ Quarter and deseed the lemon.

2 Roast the broccoli:

- ☐ Place the **broccoli** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, cut sides down.
- ☐ Roast 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Roast the potatoes:

- ☐ While the broccoli roasts, place the **potatoes** on a separate sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, cut sides down.
- ☐ Roast 21 to 23 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

4 Make the feta-yogurt sauce:

- ☐ While the vegetables roast, in a bowl, combine the **yogurt**, **half the cheese** and **the juice of 2 lemon wedges**. Drizzle with olive oil and season with salt and pepper to taste.



5 Coat & cook the chicken:

- ☐ While the vegetables continue to roast, pat the **chicken** dry with paper towels and place in a large bowl. Season with salt and pepper; toss to coat. Add the **spice blend**; toss to evenly coat.
- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Working in 2 batches, add the coated chicken and cook 4 to 5 minutes per side, or until browned and cooked through. Transfer to a plate.



6 Dress the vegetables & serve your dish:

- ☐ In a large bowl, combine the **roasted broccoli**, **roasted potatoes**, **remaining cheese** and **the juice of the remaining lemon wedges**; toss to thoroughly combine. Drizzle with olive oil and season with salt and pepper to taste.
- ☐ Divide the dressed vegetables and **cooked chicken** among 4 dishes. Top the chicken with the **feta-yogurt sauce**. Enjoy!

