

Chicken Souvlaki Pitas

with Heirloom Tomato & Garlic-Oregano Potatoes

TIME: 30-40 minutes

SERVINGS: 4

Souvlaki is a Greek specialty of grilled meat, usually served on skewers. Here, we're sautéing chicken and seasoning it with fresh oregano and lemon, then serving it in pitas with heirloom tomato (yours may be red, yellow, or green) and yogurt-dressed cucumber. Our side of crispy-on-the-outside, creamy-on-the-inside roasted potatoes gets the same aromatic lift from more oregano and lemon, plus a bit of garlic.



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Ingredients



1 1/8 lbs
SLICED CHICKEN
BREAST



4
POCKETLESS
PITAS



1/2 cup
PLAIN GREEK
YOGURT



2 cloves
GARLIC



1 bunch
OREGANO



1 1/2 lbs
RUSSET POTATOES



1
CUCUMBER



SUMMER SPECIALTY

1
HEIRLOOM
TOMATO



1
LEMON

KNICK KNACKS:



1 oz
KALAMATA OLIVES



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1 Prepare & roast the potatoes:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the **potatoes**; cut lengthwise into 1-inch-wide wedges. Place on a sheet pan; drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in a single layer, skin side down.
- ☐ Roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Leaving the oven on, remove the roasted potatoes from the oven and transfer to a medium bowl.

2 Prepare the remaining ingredients:

- ☐ While the potatoes roast, wash and dry the remaining fresh produce.
- ☐ Peel the cucumber, leaving alternating strips of skin intact; halve lengthwise. Using a spoon, scoop out and discard the seeds. Thinly slice the cucumber crosswise; place in a medium bowl.
- ☐ Quarter and deseed the lemon.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Pick the oregano leaves off the stems; discard the stems.
- ☐ Core and medium dice the tomato. Place in a bowl; drizzle with olive oil and season with salt and pepper.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.

3 Dress the cucumber:

- ☐ While the potatoes continue to roast, to the bowl of **cucumber**, add the **yogurt, the juice of 1 lemon wedge, up to half the garlic paste**, and a drizzle of olive oil; season with salt and pepper. Stir to combine. Season with salt and pepper to taste.

4 Cook the chicken:

- ☐ While the potatoes continue to roast, pat the **chicken** dry with paper towels; season with salt and pepper.
- ☐ In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned chicken and cook, stirring occasionally, 7 to 9 minutes, or until browned and cooked through.
- ☐ Turn off the heat. Stir in **¼ of the oregano and the juice of 1 lemon wedge**. Season with salt and pepper to taste.

5 Finish the potatoes:

- ☐ While the chicken cooks, to the bowl of **roasted potatoes**, add **all but a pinch of the remaining oregano, as much of the remaining garlic paste as you'd like, and the juice of the remaining lemon wedges**. Carefully toss to coat. Season with salt and pepper to taste.

6 Warm the pitas & serve your dish:

- ☐ While the chicken continues to cook, stack the **pitas** on a large piece of aluminum foil; tightly wrap the foil around the pitas. Carefully place directly onto the oven rack; warm 5 to 6 minutes, or until heated through and pliable. Remove from the oven.
- ☐ Carefully unwrap and transfer to a work surface. Divide the **cooked chicken, dressed cucumber, seasoned tomato, and olives** among the warmed pitas. Drizzle with olive oil and season with salt and pepper. Garnish with the **remaining oregano**. Divide the finished pitas and **finished potatoes** among 4 dishes. Enjoy!