

Crispy Shawarma-Spiced Chicken

with Feta, Kale & Oregano Potatoes

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients

 4 Boneless, Skinless Chicken Breasts


 4 Tbsps Butter


 2 cloves Garlic

 3 Tbsps Golden Raisins

 1 tsp Whole Dried Oregano


 1 Tbsp Dijon Mustard


 1 bunch Kale

 ½ cup Tzatziki¹

 1 Tbsp Hot Sauce

 1 Tbsp Shawarma Spice Blend²

 1 ¼ cups Panko Breadcrumbs

 1 ¼ lbs Golden Potatoes

 1 ½ oz Feta Cheese

 2 tsps Honey



Serve with Blue Apron wine that has this symbol
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1. cucumber-yogurt sauce 2. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Arrange two oven racks in the upper and lower thirds of the oven, then preheat to 450°F.
- Line two sheet pans with foil.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch-wide wedges.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Peel and roughly chop **2 cloves of garlic**.



2 Prepare & roast the chicken

- In a medium pot, heat the **butter** on **medium** until melted (or melt in a large bowl in the microwave). Transfer to a large bowl. Add the **spice blend** and **mustard**; season with salt and pepper. Whisk until thoroughly combined.
- Place **breadcrumbs** on a large plate; season with salt and pepper.
- Pat the **chicken** dry with paper towels; season on both sides with salt and pepper.
- Working one piece at a time, thoroughly coat the **seasoned chicken** in the **spiced butter** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing gently to adhere).
- Transfer the **breaded chicken** to one sheet pan. Drizzle with **olive oil**.
- Place on the upper oven rack and roast 19 to 21 minutes, or until browned and cooked through.* Remove from the oven.



3 Roast the potatoes

- Meanwhile, transfer the **potato wedges** to the remaining sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **oregano**. Toss to coat and arrange in an even layer, skin side down.
- Place on the lower oven rack and roast 21 to 23 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



4 Cook & finish the kale

- Once the potatoes have roasted about 10 minutes, in a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped kale** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the kale is slightly wilted.
- Add the **raisins** and **1/2 cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the kale is wilted and the water has cooked off.
- Turn off the heat. Add the **cheese** (crumbling before adding) and stir to combine. Taste, then season with salt and pepper if desired.



5 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **honey** (kneading the packet before opening), **tzatziki**, and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the sauce to be.
- Serve the **roasted chicken** with the **roasted potatoes** and **finished kale**. Top the chicken with the **sauce**. Enjoy!



*An instant-read thermometer should register 165°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 600, Total Carbohydrates: 55g, Dietary Fiber: 7g, Added Sugars: 3g, Total Fat: 21g, Saturated Fat: 9g, Protein: 50g, Sodium: 1230mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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