

One-Pan Greek Chicken Thighs

with Potatoes, Lemon & Feta

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🔄 icon) and instructions tailored to you.*

Ingredients

Customized ingredients



12 oz Boneless, Skinless Chicken Thighs 🔄

SWAPPED FOR:



2 Boneless, Skinless Chicken Breasts 🔄



1 Lemon



2 Tbsps Sliced Roasted Almonds



¾ lb Potatoes



1 clove Garlic



1 ½ oz Feta Cheese



1 Tbsp Weeknight Hero Spice Blend¹



1 oz Sliced Roasted Red Peppers



2 oz Arugula



3 Tbsps Ranch Dressing



1 tsp Whole Dried Oregano



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



14 - 18

PersonalPoints™ range per serving

Now your Points value is personalized to YOU! It could be between 14-18 Points. Scan the barcode to see yours!

If you customized this recipe, your PersonalPoints may differ from what's above.



Scan these barcodes in your WW app to track PersonalPoints. Wine is not included in PersonalPoints calculations.

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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare & start the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/4-inch-thick rounds.
- Transfer to a baking dish. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat and arrange in an even layer.
- Bake 17 minutes.
- Leaving the oven on, remove from the oven.



2 Prepare the ingredients & marinate the chicken

- Meanwhile, quarter and deseed the **lemon**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a large bowl, combine the **oregano**, the **juice of 2 lemon wedges**, **2 tablespoons of olive oil**, and **as much of the garlic paste as you'd like**.
- Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- Add the **seasoned chicken** to the bowl of **marinade**. Turn to coat. Set aside to marinate, turning occasionally, at least 10 minutes.



3 Bake the chicken & potatoes

- Carefully top the **partially baked potatoes** with the **marinated chicken** (including any marinade from the bowl). Carefully cover the baking dish with foil.
- Bake 13 minutes.
- Leaving the oven on, remove from the oven and carefully discard the foil.
- Return to the oven and bake 2 to 4 minutes, or until the potatoes are tender when pierced with a fork and the chicken is cooked through.*
- Remove from the oven.



↩ CUSTOMIZED STEP 3 If you chose Chicken Breasts

- Bake the chicken and potatoes as directed, but bake 16 minutes with the foil on.

4 Finish & serve your dish

- Meanwhile, in a bowl, combine the **ranch dressing**, **cheese** (crumbling before adding), and **1 tablespoon of water**.
- Place the **arugula** in a large bowl and season with salt and pepper. Just before serving, add the **juice of the remaining lemon wedges**, a drizzle of **olive oil**, and the **almonds**. Toss to combine; taste, then season with salt and pepper if desired.
- Serve the **baked chicken and potatoes** with the **salad** on the side. Top the chicken and potatoes with the **feta ranch** and **peppers** (tearing into bite-sized pieces before adding). Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.