

Baked Shawarma-Spiced Chicken

with Feta, Kale & Oregano Potatoes

4 SERVINGS


⌚ 30-40 MINS


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Ingredients


 4 Boneless, Skinless Chicken Breasts


 1 bunch Kale

 1 oz Garlic & Herb Spreadable Butter

 1 Tbsp Hot Sauce


 1 tsp Whole Dried Oregano


 1 ¼ cups Panko Breadcrumbs


 3 Tbsps Golden Raisins


 1 ½ oz Feta Cheese

 1 Tbsp Honey

 1 Tbsp Shawarma Spice Blend¹

 1 ¼ lbs Potatoes

 2 oz Butter

 ½ cup Tzatziki²

 1 Tbsp Dijon Mustard



Serve with Blue Apron wine that has this symbol
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1 Prepare the ingredients

- Remove the **honey** and **spreadable butter** from the refrigerator to bring to room temperature.
- Arrange two oven racks in the upper and lower thirds of the oven; preheat to 450°F.
- 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.



2 Prepare & bake the chicken

- Melt the **plain butter** in a large bowl in the microwave (or melt in a small pot on the stove, then transfer to a large bowl).
- Add the **spice blend** and **mustard**; season with salt and pepper. Whisk until thoroughly combined.
- Place the **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 a sheet pan. Drizzle with **olive oil**.
- Place on the upper oven rack and bake 19 to 21 minutes, or until browned and cooked through.*
- Remove from the oven.



3 Roast the potatoes

- Meanwhile, transfer the **potato wedges** to a separate 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**; 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.
- Add the **spreadable butter**. Cook, stirring constantly, 30 seconds to 1 minute, or until melted and combined.
- 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 **baked chicken** with the **roasted potatoes** and **finished kale**. Top the chicken with the **sauce**. Enjoy!



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