



INGREDIENTS

2 PERSON | 4 PERSON











1.5 oz | 3 oz Greek Vinaigrette Dressing Contains: Eggs, Milk



Shallot





Red Wine Vinegar Dijon Mustard



1 TBSP | 2 TBSP Tuscan Heat Spice



10 oz | 20 oz Chicken Cutlets



1/2 Cup | 1 Cup Feta Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER?

HELLO

TUSCAN HEAT SPICE

Our blend of aromatic herbs also packs a pinch of peppery hot pizzazz.

MY BIG FAT GREEK CHICKEN SALAD

with Marinated Veggies & Feta



PREP: 5 MIN COOK: 20 MIN CALORIES: 580





FLAVOR SAVER

You'll marinate the veggies in Step 2 to not only infuse the tomatoes with flavor and mellow the bite of the raw shallot, but also to make your salad dressing. Less food waste, more flavor!

BUST OUT

- Medium bowl
- Paper towels
- Whisk
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 4 TBSP)
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

MORE IS MORE

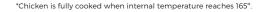
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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- · Wash and dry produce.
- Dice **tomato** into ½-inch pieces. Halve, peel, and thinly slice **shallot**. Trim and halve **cucumber** lengthwise; slice crosswise into ¼-inch-thick half-moons. Trim and discard root end from **lettuce**; chop leaves into bite-size pieces.



- Pat chicken* dry with paper towels; season all over with remaining Tuscan Heat Spice, salt, and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Transfer to a cutting board.



- In a medium bowl, whisk together vinegar, mustard, Greek vinaigrette, ¼ tsp Tuscan Heat Spice, 2 TBSP olive oil, and 1 tsp sugar. (For 4 servings, use ½ tsp Tuscan Heat Spice, 4 TBSP olive oil, and 2 tsp sugar.) Season with salt and pepper.
- Add tomato and as much shallot as you like to bowl with dressing; toss to combine. Set aside to marinate.



- Dice **chicken** into 1-inch pieces.
- Add chicken, cucumber, and lettuce to bowl with tomato and shallot. Toss to combine.
- Divide salad between plates. Drizzle with any remaining dressing from bowl. Top with feta and serve.

