



GREEK CHICKEN, ORZO & FETA SALAD

with Cucumber & Dill

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz
Dill



1 tsp | 2 tsp
Garlic Powder



½ Cup(s) | 1 Cup(s)
Feta Cheese
Contains: Milk



1 | 2
Mini Cucumber



1 tsp | 2 tsp
Dried Oregano



4 oz | 8 oz
Orzo Pasta
Contains: Wheat



1½ oz | 3 oz
Greek Vinaigrette
Contains: Milk, Eggs



10 oz | 20 oz
Chicken Cutlets



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

HELLO

DILL

A feathery fresh herb with a grassy,
herbaceous flavor



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 620



WHY DRY?

Why do we always tell you to pat your meat dry? Blotting out extra moisture helps seasonings stick and ensures even browning for crispy, delicious edges.

BUST OUT

- Medium pot
- Paper towels
- Large pan
- Large bowl
- Strainer
- Kosher Salt
- Black Pepper
- Cooking Oil
- Olive Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?



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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Pick and finely chop **fronds from dill**. Trim and halve **cucumber** lengthwise; slice into ½-inch-thick half-moons.



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **half the garlic powder, salt, pepper,** and as much **oregano** as you like (**we used ½ tsp; 1 tsp for 4 servings**).
- 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. (**If chicken is browning too quickly, lower heat and cover.**)
- Transfer chicken to a cutting board.



3 COOK ORZO

- Once water is boiling, add **orzo** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain orzo and rinse under cold water for at least 30 seconds.



4 MIX DRESSING

- Meanwhile, in a large bowl, combine **Greek vinaigrette, remaining garlic powder,** a **drizzle of olive oil,** and as much **dill** as you like.



5 MIX SALAD

- Add **drained orzo, cucumber,** and **feta** to bowl with **dressing**; toss to combine. Taste and season with **salt** and **pepper** if desired.



6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide **orzo salad** between bowls; top with chicken and serve.

*Poultry is fully cooked when internal temperature reaches 165°.