



Greek Chicken Souvlaki

with Lemon Potatoes and Garlic Yogurt Dip

Family

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Breasts



Lemon-Pepper Seasoning



Lemon



Yellow Potato



Chicken Broth Concentrate



Spring Mix



Roma Tomato



Garlic



Greek Yogurt



Dill



Parsley



White Wine Vinegar

HELLO SOUVLAKI

A popular form of Greek fast food!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 4 (dbl for 4ppl):

- Mild: $\frac{1}{4}$ tsp
- Medium: $\frac{1}{2}$ tsp
- Extra: 1 tsp

Bust Out

2 Baking sheets, medium bowl, measuring spoons, zester, box grater, large bowl, small bowl, whisk, large non-stick pan, paper towels, garlic press

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Lemon	1	1
Yellow Potato	300 g	600 g
Chicken Broth Concentrate	1	1
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Garlic	3 g	3 g
Greek Yogurt	100 g	200 g
Dill	7 g	7 g
Parsley	7 g	14 g
White Wine Vinegar	1 tbsp	1 tbsp
Sugar*	$\frac{1}{2}$ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Cut **potatoes** into 1-inch pieces, then toss **potatoes** with **1 tbsp oil** (dbl for 4ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **top** of the oven, until golden-brown, 25-28 min.



Bake chicken

While the **potatoes** cook, pat **chicken** dry with paper towels, then sprinkle with **lemon-pepper seasoning**. Season with **salt**. Heat a large non-stick pan over medium heat. When hot, add **1/2 tbsp oil** (dbl for 4ppl), then **chicken**. Sear, until golden, 2-3 min per side. Remove pan from heat. Transfer **chicken** to another baking sheet. Bake in the **middle** of the oven, until cooked through, 12-14 min.**



Prep

While the **chicken** bakes, zest, then juice **half the lemon** (NOTE: Whole lemon for 4ppl.) Cut any **remaining lemon** into wedges. Roughly chop **parsley** and **dill**. Cut **tomato** into $\frac{1}{4}$ -inch pieces. Peel, then mince or grate **garlic**.



Make garlic dip

While the **chicken** bakes, stir together **yogurt**, **lemon juice**, **half the parsley**, **half the dill**, **1/4 tsp sugar** (dbl for 4ppl) and **1/4 tsp garlic** in a small bowl. (NOTE: Refer to Garlic Guide.) Season with **salt** and **pepper**.



Toss salad

Whisk together **1/2 tbsp vinegar**, **1/4 tsp sugar** and **1 1/2 tbsp oil** (dbl all for 4ppl) in a medium bowl. Season with **salt** and **pepper**. Add **tomatoes**, **spring mix**, **remaining dill** and **remaining parsley**. Toss together. Set aside.



Finish and serve

Whisk together **lemon zest**, **half the broth concentrate** and **1/2 tbsp oil** (dbl both for 4ppl) in a large bowl. Add **roasted potatoes** and toss to coat. Slice **chicken**. Divide **chicken**, **potatoes** and **salad** between plates. Serve with **garlic dip** and squeeze over a **lemon wedge**, if desired.

Dinner Solved!