

DINNERLY



LOW CALORIE

NO ADDED GLUTEN

Mediterranean Chicken Roast with Zucchini, Potatoes & Lemon

 30-40min  2 Servings

We're gonna take you on a magic carpet ride to the Mediterranean, but instead of a magic carpet we're gonna pile everything onto a rimmed baking sheet and transport you that way. The logistics are just easier. We've got you covered!

WHAT WE SEND

- skin-on chicken drumsticks
- dried oregano
- zucchini
- russet potatoes
- lemon
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 540.0kcal, Fat 26.0g, Proteins 32.0g, Carbs 48.0g



1. Prep ingredients

Preheat oven to 450°F with racks in lower and center positions. Scrub **potato**, then cut into ¼-inch slices. Finely grate ½ **teaspoon lemon zest**, then squeeze 2 **teaspoons juice**, keeping them separate. Pat **chicken** dry.



2. Season potatoes

Transfer **potatoes** to rimmed baking sheet and toss with 1 **tablespoon oil**, ½ **teaspoon salt**, and a **few grinds pepper**.



3. Roast chicken & potatoes

Transfer **chicken** to a medium bowl. Drizzle with **oil**, then toss with **lemon zest**, 1 **teaspoon of the dried oregano**, 1 **teaspoon salt**, and a **few grinds pepper**, pressing lightly to help seasoning adhere. Transfer to baking sheet with potatoes. Roast in lower third of oven until chicken is cooked through and potatoes are just tender, about 18 minutes.



4. Prep zucchini & dressing

Peel and finely chop ½ **teaspoon garlic**. Combine **lemon juice**, **garlic**, a **pinch of sugar**, and 2 **tablespoons oil** in a small bowl; season to taste with **salt** and **pepper**. Trim ends from **zucchini**, halve lengthwise, and thinly slice into half moons. Add zucchini to baking sheet with cooked **chicken**. Drizzle with **oil** and season with a **pinch each salt and pepper**.



5. Finish & serve

Return baking sheet to lower oven rack; bake until **zucchini** is just tender, 5–6 minutes. Switch to broiler. Broil on center rack until zucchini is tender and **chicken** and **potatoes** are browned in spots, 6–8 minutes (watch closely as broilers vary). Drizzle **dressing** over **chicken** and **vegetables**, stirring gently to coat. Enjoy!



6. Take it to the next level

Add pitted, chopped Kalamata olives to finished dish or sprinkle with crumbled feta.