



DINNERLY



LOW CALORIE

NO ADDED GLUTEN

Mediterranean Chicken Roast with Zucchini, Potatoes & Lemon

 30-40min  4 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

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

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- 2 rimmed baking sheets

ALLERGENS

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

NUTRITION PER SERVING

Calories 640.0kcal, Fat 19.0g, Proteins 31.0g, Carbs 44.0g



1. Prep ingredients

Preheat oven to 450°F with racks in lower and center positions. Scrub **potato**, and then cut into ¼-inch slices. Finely grate 1 **teaspoon lemon zest**, then squeeze 4 **teaspoons juice**, keeping them separate. Pat chicken dry.



2. Season potatoes

In a large bowl, toss **potatoes**, 2 **tablespoons oil**, 1 **teaspoon salt**, and a few **grinds pepper** to combine. Divide between two rimmed baking sheets.



3. Roast chicken & potatoes

Add **chicken** to same bowl. Drizzle with **oil**; toss with **lemon zest**, 2 **teaspoons oregano**, 2 **teaspoons salt**, and a few **grinds pepper**, pressing lightly to help seasoning adhere. Divide between 2 rimmed baking sheets. Roast on center and lower racks until **chicken** is cooked through and **potatoes** are just tender, 18-20 minutes, rotating sheets halfway through.



4. Prep zucchini & dressing

Peel and finely chop 1 **teaspoon garlic**. Combine **lemon juice**, **garlic**, a **pinch 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 crosswise into half moons. Divide zucchini between baking sheets. Drizzle with **oil** and season with a **pinch each salt and pepper**.



5. Finish & serve

Roast zucchini until just tender, rotating sheets half way, 8-10 minutes. Switch oven to broil. Broil until **chicken** and **vegetables** are well browned, 4-5 minutes. Rotate baking sheets, and continue to broil until second baking sheet is also well browned, 4-5 minutes (watch closely as broilers vary). Divide dressing among baking sheets. Enjoy!



6. Take it to the next level

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