



DINNERLY



NO ADDED DAIRY

NO ADDED GLUTEN

Oregano-Crusted Chicken with Greek Lemon Potatoes & Spinach

 20-30min  2 Servings

Traditional Greek flavors match so well, it's almost as if they've been around since the beginning of civilization. Oh, wait...they kind of have. Lemon, garlic, and oregano are a pretty powerful trifecta—so we've gone ahead and combined them on this plate to create a well balanced (and well-seasoned!) meal. We've got you covered!

WHAT WE SEND

- boneless, skinless chicken breasts
- russet potato
- lemon
- dried oregano
- baby spinach
- chicken broth concentrate
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 750.0kcal, Fat 50.0g, Proteins 29.0g, Carbs 49.0g



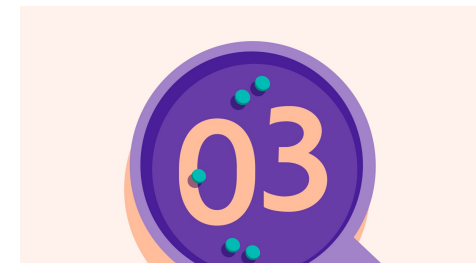
1. Prep potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **potato**, then cut lengthwise into ½-inch wedges. In a liquid measuring cup, stir together **chicken broth** and 1½ **cups water**. Zest **lemon**, then separately squeeze **3 tablespoons juice**. On a rimmed baking sheet, toss **potatoes** with **2 tablespoons oil** and a **generous pinch each salt and pepper**.



2. Roast potatoes

Spread **potatoes** in an even layer, then pour **chicken broth** over top. Roast on upper oven rack until potatoes begin to soften, about 15 minutes. Pour **2 tablespoons of the lemon juice** over potatoes, shaking to distribute. Return potatoes to upper oven rack and continue to roast until tender and juices are nearly evaporated, 8-10 minutes.



3. Make dressing

While potatoes roast, peel and finely grate ¼ **teaspoon garlic** into a medium bowl. Whisk in **remaining lemon juice** and **2 tablespoons oil**; season with **salt and pepper**.



4. Cook chicken

Pat **chicken** dry, then season all over with **salt and pepper**. Sprinkle **1 teaspoon of the dried oregano** over top just one side of each chicken breast. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken, oregano-side down, and cook until golden brown and cooked though, 2–3 minutes per side.



5. Broil potatoes & serve

Once **potatoes** are tender, switch oven to broil and roast on upper oven rack until slightly charred around the edges, 2–3 minutes (watch closely). Remove from oven and toss **roasted potatoes** with **lemon zest**. Toss **spinach** with **dressing**. Serve **oregano-crust chicken** with **Greek lemon potatoes** and **spinach salad** alongside. Enjoy!



6. Make it a sandwich!

Leftovers? Looking for lunch? Just like to hold food in your hands? We get it. Pile the chicken and spinach salad on top of your favorite toasty bread or rolls, and slather with a garlicky mayo. Add pickled onions, sliced tomatoes, whatever you like! Serve the potatoes alongside.