

# MARLEY SPOON



## Martha's Best Chicken Souvlaki Salad

with Tzatziki & Greek Feta Fries

 45min  2 Servings

Greek cuisine is fresh and colorful, and souvlaki is the star. Grilled meat skewers pair perfectly with crisp oven fries that we shower with crumbly feta cheese and dried oregano, giving them a uniquely Greek flavor. Shredded lettuce, fresh tomatoes, and onions are the base for tender cumin-scented grilled chicken breasts, creamy tzatziki, and a garlic vinaigrette that brings it all together.



## What we send

- 2 Yukon gold potatoes
- 1 romaine heart
- 1 red onion
- 2 plum tomatoes
- garlic
- ¼ oz dried oregano
- 10 oz pkg chicken breast strips
- ¼ oz ground cumin
- 4 oz tzatziki <sup>7,15</sup>
- 2 oz feta <sup>7</sup>

## What you need

- 7 Tbsp olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 940kcal, Fat 64g, Carbs 58g, Protein 47g



### 1. Prep fries

Preheat oven to 425°F with a rack in the lower third. Place a rimmed baking sheet on oven rack to preheat.

Scrub **potatoes**, then slice into ¼-inch thick fries.



### 2. Roast fries

Transfer **fries** to preheated baking sheet and carefully toss with **3 tablespoons oil** and **a pinch each of salt and pepper**; spread into an even layer. Roast on lower oven rack until browned, 20-25 minutes. Flip fries and continue roasting until tender and golden brown, about 10 minutes more.



### 3. Prep ingredients

Meanwhile, thinly slice **romaine**. Halve **onion** and thinly slice one half (save rest for own use). Cut **tomatoes** into ½-inch pieces. Finely chop **½ teaspoon garlic**.



### 4. Make vinaigrette

In a small bowl, whisk to combine **3 tablespoons oil**, **1½ tablespoons vinegar**, **chopped garlic**, and **½ teaspoon oregano**. Season to taste with **salt** and **pepper**.



### 5. Cook chicken

Pat **chicken** dry and season all over with **salt**, **pepper**, and **2 teaspoons cumin**.

When you flip **fries**, heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until browned and cooked through, 3-5 minutes, flipping halfway. Add **3 tablespoons water**; bring to a simmer. Cook, stirring, until chicken is coated and water is evaporated, 1-2 minutes more.



### 6. Assemble & serve

Crumble **feta** directly onto **fries**, add **½ teaspoon oregano**, and toss. Season to taste with **salt** and **pepper**.

Place **romaine** into bowls. Top with **tomatoes**, **onion**, **tzatziki**, and **chicken**. Drizzle with **garlic vinaigrette**. Serve alongside **fries**. Enjoy!