



## Dancing Zorba's Chicken Souvlaki Salad

with Greek Feta Fries



45min



2 Servings

Banish hunger the Greek way with Dancing Zorba's top selling dish! Grilled meat skewers pair perfectly with crisp oven fries showered with feta and dried oregano. A base of shredded lettuce, tomatoes, and onions creates a refreshing bed for cumin-scented chicken breasts, creamy tzatziki, and a garlic vinaigrette to tie it all together. Don't forget to catch My Big Fat Greek Wedding 3, only in theaters September 8!



## What we send

- 2 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 980kcal, Fat 64g, Carbs 63g, Protein 48g



### 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!