



Greek Sheet Pan Chicken

with Marinated Feta



40-50min



2 Servings

Greek cuisine elevates simple ingredients into exceptional ones, and this easy sheet pan dinner is no exception. We marinate tender chicken breasts in oregano and garlic, then roast them with potatoes, zucchini, olives, and pre-roasted red peppers. Meanwhile, briny feta cheese marinates in an oregano vinaigrette, which brings even more Greek flavors to the table (a garnish of fresh dill doesn't hurt either).

What we send

- 1 potato
- garlic
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz dried oregano
- 1 zucchini
- 1 oz Kalamata olives
- ¼ oz fresh dill
- 2 oz feta ¹

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or balsamic vinegar)

Tools

- rimmed baking sheet

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 38g, Carbs 53g, Protein 48g



1. Prep & marinate chicken

Preheat oven to 450°F with a rack in the center. Scrub **potato**, then cut into 1-inch pieces. Finely chop **2 teaspoons garlic**.

In a medium bowl, combine chopped garlic, **chicken**, **1 tablespoon oil**, **1½ teaspoons oregano**, and **½ teaspoon salt**; season with **pepper**. Toss well to combine; set aside to marinate until step 4.



4. Broil veggies & chicken

When **potatoes** have roasted 15–20 minutes, remove baking sheet and switch oven to broil. Add **zucchini**, **roasted peppers** (tear into pieces if needed), and **olives** to baking sheet; carefully toss.

Nestle **chicken** between veggies. Broil on center oven rack until chicken is cooked through and veggies are charred, 10–15 minutes (watch closely, tent with foil if browning too quickly).



2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until almost tender and well browned on bottom, 15–20 minutes.



5. Prep dill

Pick **dill fronds** from stems; discard stems.



3. Marinate feta

Meanwhile, crumble or chop **feta** into ½-inch pieces; transfer to a medium bowl.

Add **2 tablespoons oil**, **2 teaspoons vinegar**, and **1 teaspoon oregano**; toss well to combine. Season to taste with **salt** and **pepper**. Set aside until ready to serve.

Halve **zucchini**, then cut into ¾-inch thick half-moons.



6. Finish & serve

Spoon **marinated feta** over **chicken and veggies**. Garnish with **dill**. Enjoy!