

# DINNERLY



## Chicken & Lemony Potatoes with Peppers & Tomato Sauce



30-40min



2 Servings

We took some inspo from Mediterranean flavors to build a tomato-based sauce that's spooned over juicy seared chicken. Once you've licked the plate clean, dig into bright and lemony potatoes and perfectly roasted bell peppers. We've got you covered!

### WHAT WE SEND

- 12 oz Yukon gold potatoes
- 1 bell pepper
- 2 plum tomatoes
- 1 lemon
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz gyro spice

### WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- sugar

### TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 560kcal, Fat 30g, Carbs 39g, Protein 39g



#### 1. Prep ingredients

Preheat oven to 425°F with a rack in the bottom third.

Cut **potatoes** into ½-inch thick wedges. Halve **bell pepper**, discard stem and seeds, and cut into ½-inch thick slices. Finely chop **2 teaspoons garlic**. Finely chop **tomatoes**.

Grate ½ **teaspoon lemon zest** and squeeze **2 teaspoons juice**, keeping separate.



#### 2. Roast veggies

Toss **potatoes** on a rimmed baking sheet with **3 tablespoons oil** and a **pinch each of salt and pepper**. Cook on lower oven rack until golden-brown on the bottom, about 10 minutes.

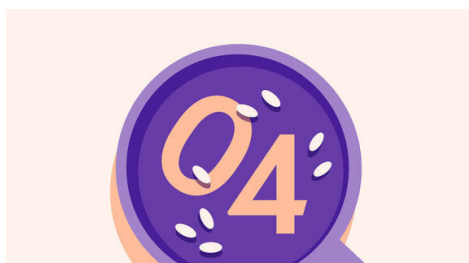
Flip and push to one side of sheet. Add **peppers** to open side; drizzle with **oil** and season with **salt and pepper**. Cook on lower oven rack until veggies are browned and tender, about 15 minutes more.



#### 3. Cook chicken

Pat **chicken** dry and season all over with **salt and pepper**.

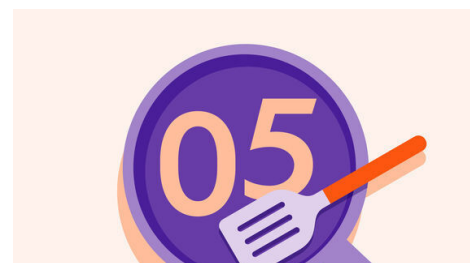
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until browned and cooked through, 3–5 minutes per side. Transfer to a plate.



#### 4. Build sauce

Heat same skillet over medium. Add **chopped garlic** and **2 teaspoons gyro spice**. Cook, stirring, until fragrant, about 30 seconds. Add **tomatoes, lemon zest, ¼ cup water**, and ½ **teaspoon sugar**. Cook, stirring occasionally, until tomatoes break down and sauce thickens, 5–7 minutes.

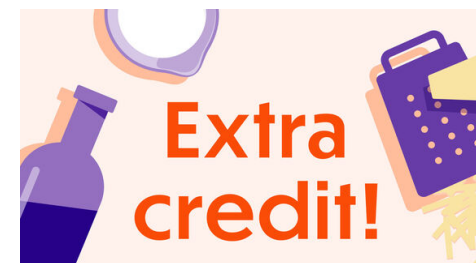
Add **chicken** and cook until warmed through, 2–3 minutes.



#### 5. Finish & serve

Toss **potatoes** with **lemon juice** directly on baking sheet; season to taste with **salt and pepper**.

Serve **chicken** with **tomato sauce** over top and with **roasted potatoes and peppers** alongside. Enjoy!



#### 6. Bulk it up!

If you need to fill extra hungry stomachs, serve this dish over rice or with toasted pita bread.