

DINNERLY



Oregano Chicken with Greek Lemon Potatoes & Spinach Salad



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

- 1 russet potato
- 1 pkt chicken broth concentrate
- 1 lemon
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz dried oregano
- 5 oz baby spinach

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

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.

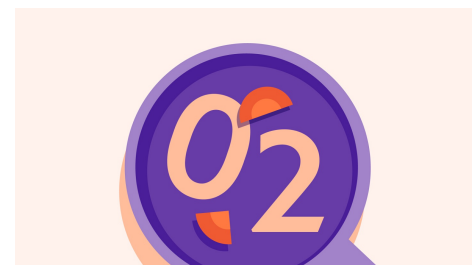
NUTRITION PER SERVING

Calories 650kcal, Fat 35g, Carbs 48g, Protein 40g



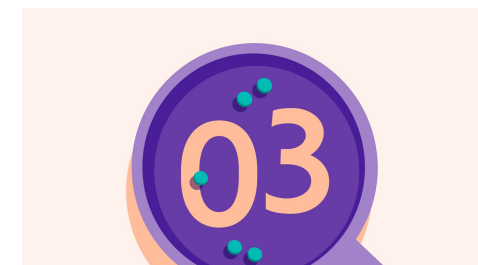
1. Prep potatoes & broth

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 concentrate** and **1 cup 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 of salt and pepper**.



2. Roast potatoes

Spread **potatoes** in an even layer, then pour **prepared chicken broth** all 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 pound to ½-inch thickness, if desired; season all over with **salt and pepper**. Sprinkle **1 tablespoon of the dried oregano** all over chicken. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken 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 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.