

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

- 2 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 590kcal, Fat 30g, Carbs 48g, 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.

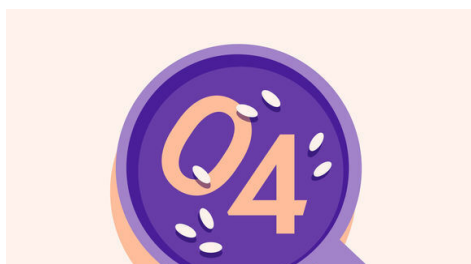
Flip and push to one side of sheet. Add **peppers** to open side; drizzle with **oil** and season with **salt and pepper**. Cook on lower oven rack until veggies are browned and tender, about 15 minutes more.



3. Cook chicken

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

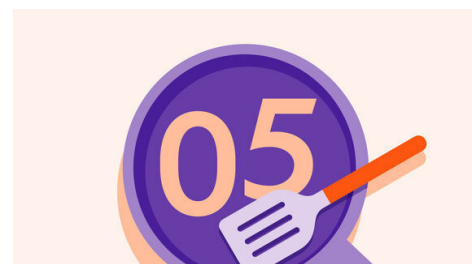
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until browned and cooked through, 3–5 minutes per side. Transfer to a plate.



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.

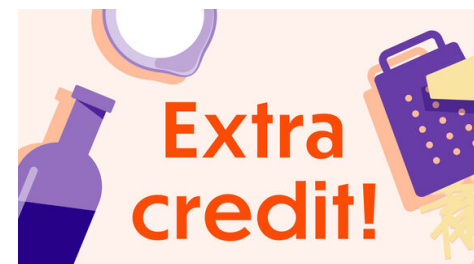
Add **chicken** and cook until warmed through, 2–3 minutes.



5. Finish & serve

Coarsely chop **parsley leaves and stems**. Toss **potatoes** with **lemon juice** directly on baking sheet; season to taste with **salt and pepper**.

Serve **chicken** with **tomato sauce** and **parsley** 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.