

# DINNERLY



## Sheetpan Hummus Chicken with Roasted Potatoes & Zucchini



40-50min



2 Servings

We can't stop singing the praises of sheetpan recipes and guess what? We never will. Because what could be easier than piling a bunch of delicious ingredients on a tray and popping it in the oven! Here we roast gyro-spiced potatoes, zucchini, and onions with hummus-coated chicken breasts for a simple yet flavorful dinner. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 1 zucchini
- 1 red onion
- ¼ oz gyro spice
- 10 oz pkg boneless, skinless chicken breast
- 2 oz hummus<sup>1</sup>

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 830kcal, Fat 49g, Carbs 61g, Protein 42g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the top position.

Scrub **potatoes**, then halve lengthwise and cut into ½-inch thick wedges.

Trim ends from **zucchini**, halve, and cut into ¼-inch half moons. Halve **onion**, then cut into ¼-inch wedges.



### 2. Par-bake veggies

On a rimmed baking sheet, toss **potatoes**, **zucchini**, and **onions** with **3 tablespoons oil** and season with ½ **teaspoon gyro spice** and **a pinch each of salt and pepper**. Roast on top rack until veggies are just starting to soften, 15 minutes.



### 3. Prep chicken

Meanwhile, pat **chicken** dry. Drizzle with **oil** and season all over with **remaining gyro spice** and **a generous pinch of salt**. Spread **hummus** on tops of chicken, dividing evenly.

In a small bowl, whisk to combine **3 tablespoons oil** and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



### 4. Finish & serve

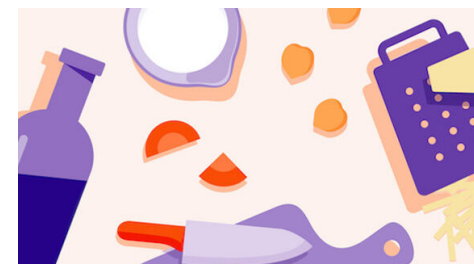
Once veggies have roasted for 20–25 minutes, stir **veggies**, place **chicken** on top, hummus side up, and drizzle all over with **oil**. Return to oven and roast until veggies are softened and browned, and chicken is cooked through, 15 minutes more.

Serve **hummus chicken** with **potatoes**, **zucchini**, and **onions** alongside and **dressing** drizzled over top. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!