



Sheet Pan Greek Chicken and Vegetables

Prep Time: 15 min

Cook Time: 30 min

Serves: 4

NUTRITION FACTS, PER SERVING:

580 calories

35g fat

900mg sodium



INGREDIENTS: **** Items not included in kit**

- 1.5 lbs. chicken breast, cubed
- 1 lb. red potatoes, cubed
- 2 zucchini, cubed
- 1 red bell pepper, cubed
- 1 eggplant, cubed
- 1/2 cup pitted kalamata olives

GREEK DRESSING

- 1/2 cup olive oil**
- 2 TB lemon juice
- 2 TB Greek Dressing Spice Blend (2 tsp oregano, 2 tsp dried onion, 1 tsp garlic powder)
- 1/4 teaspoon salt & pepper**

TOPPING

- 1/2 cup crumbled feta cheese

DIRECTIONS:

1. Preheat oven to 400 degrees. Line a large rimmed baking sheet with foil OR spray a 13x9x2 inch baking dish with cooking spray.
2. Wash and dry the **potatoes, zucchini, red bell pepper, and eggplant**. Cube the **potatoes** into even pieces 1/2 inch in size. Trim the ends off the **eggplant** and quarter lengthwise then cut into even pieces 1 inch in size. Dice **bell pepper** and **zucchini** into even pieces 1 inch in size.
3. Arrange **chicken cubes, cubed potatoes, zucchini, bell peppers, eggplant, and kalamata olives** on the baking sheet/dish.
4. Combine all ingredients for the **Greek Dressing** in a bowl and whisk well; pour over chicken and veggies on baking sheet/dish.
5. Bake for 30 minutes or until potatoes are tender and chicken is cooked through.
6. Remove from oven and sprinkle with **feta cheese** before serving.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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