



# Foolproof Greek-Style Chicken & Potato Salad

with Almonds & Parmesan

MEDITERRANEAN

AIR FRYER FRIENDLY

CLIMATE SUPERSTAR

Grab your meal kit with this number

35



Potato



Garlic & Herb Seasoning



Tomato



Cucumber



Cos Lettuce



Garlic



Chicken Breast



Flaked Almonds



Greek-Style Yoghurt



Balsamic Glaze



Grated Parmesan Cheese



Chicken Breast



Grated Parmesan Cheese

Prep in: 15-25 mins  
Ready in: 30-40 mins

Carb Smart

Protein Rich

Eat Me Early

Feeling like something fresh and tasty, low-carb and easy? May we present our Greek-style chicken seasoned in garlic. Tender and simply yum, resting on top of a crisp salad, sprinkled with cheese and garnished with almonds, this dish is perfect to ring in these warmer days (or any day for that matter)!

### Pantry items

Olive Oil, Honey



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Air fryer or oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	1	2
garlic & herb seasoning	1 medium sachet	1 large sachet
tomato	1	2
cucumber	1 (medium)	1 (large)
cos lettuce	½ head	1 head
garlic	3 cloves	6 cloves
chicken breast	1 medium packet	2 medium packets OR 1 large packet
flaked almonds	1 packet	2 packets
Greek-style yoghurt	1 medium packet	1 large packet
<b>honey*</b>	1 tsp	2 tsp
balsamic glaze	1 packet	2 packets
grated Parmesan cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2241kJ (535Cal)	408kJ (97Cal)
Protein (g)	53.3g	9.7g
Fat, total (g)	21.6g	3.9g
- saturated (g)	5.1g	0.9g
Carbohydrate (g)	31.2g	5.7g
- sugars (g)	13.5g	2.5g
Sodium (mg)	789mg	144mg
Dietary Fibre (g)	5.5g	1g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Roast the potato

- Cut **potato** into bite-sized chunks.
- Set air fryer to **200°C**. Place **potato** into the air fryer basket.
- Sprinkle over half the **garlic & herb seasoning** and drizzle with **olive oil** and cook for **10 minutes**. Shake the basket, then cook until golden, a further **10-15 minutes**.

**TIP:** No air fryer? Preheat oven to 240°C/220°C fan forced. Prep potato as above. Place potato on a lined oven tray and flavour as above. Toss to coat, spread out evenly, then roast until tender, 20-25 minutes.

3



## Cook the chicken

- Return the frying pan to high heat with a drizzle of **olive oil**.
- When oil is hot, cook **chicken**, tossing occasionally, until browned and cooked through (when no longer pink inside), **5-6 minutes**.
- Remove pan from heat, then add the **honey** and a splash of **water**. Toss to coat.

2



## Get prepped

- Meanwhile, roughly chop **tomato**, **cucumber** and **cos lettuce** (see **ingredients**). Finely chop **garlic**. Cut **chicken breast** into 2cm chunks.
- In a medium bowl, combine **chicken**, half the **garlic** and the remaining **garlic & herb seasoning**. Set aside.
- Heat a large frying pan over medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl.
- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook the remaining **garlic** until fragrant, **1 minute**.
- Transfer **garlic oil** to a small bowl, then add **Greek-style yoghurt** and stir to combine. Season with **salt** and **pepper**. Set aside.

4



## Serve up

- In a large bowl, combine herby roasted potatoes, tomato, cucumber, cos lettuce and a drizzle of **balsamic glaze**. Season to taste.
- Divide potato salad between bowls.
- Top with Greek-style chicken, garlic yoghurt and **grated Parmesan cheese**.
- Sprinkle with toasted almonds to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW52



**CUSTOM OPTIONS**



**DOUBLE CHICKEN BREAST**

Follow method above, cooking in batches if necessary.



**DOUBLE GRATED PARMESAN CHEESE**

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

