



Lemon-Thyme Chicken with Potato Latkes



GF Gluten-Free*

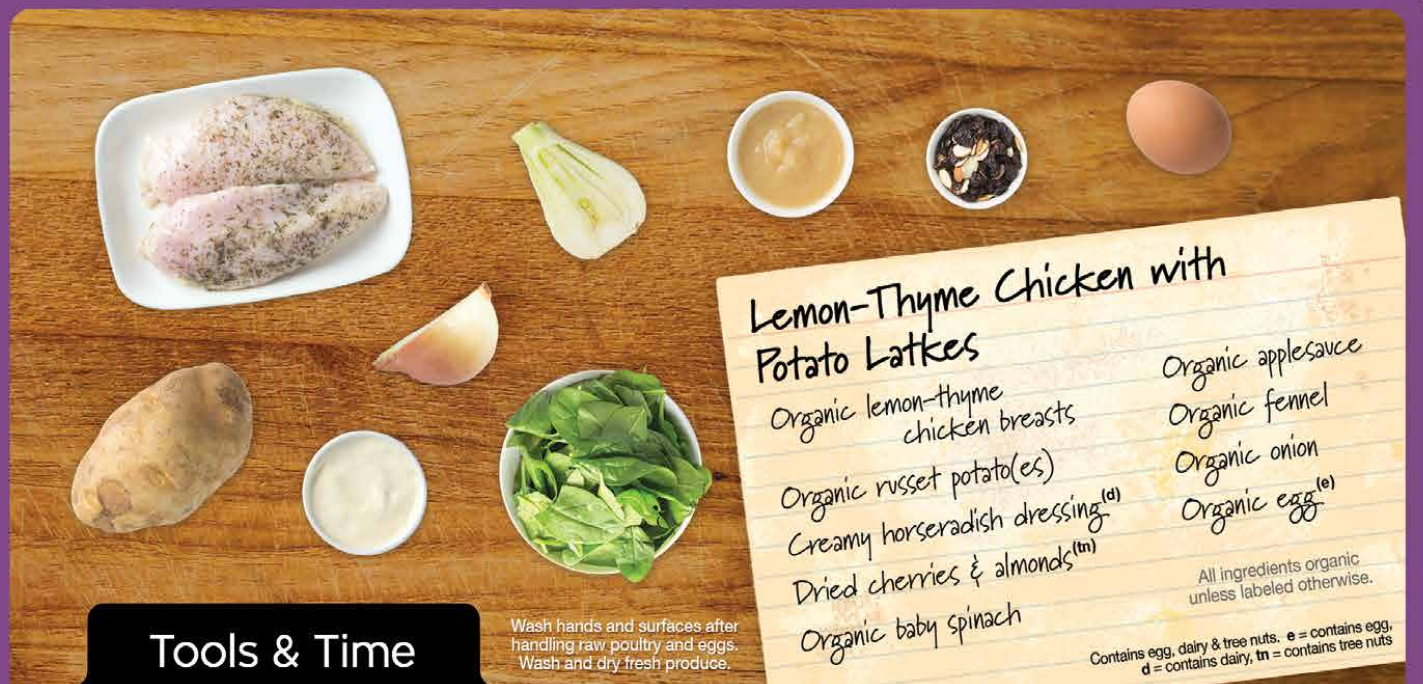
A healthy chicken dinner with Hanukkah spirit. Lemon- and thyme-marinated chicken is roasted for a bright, tender finish. It's served with latkes (potato pancakes), plus the pancakes' classic condiments — applesauce and sour cream. Here, the sour cream takes on a new form, paired with Greek yogurt in a creamy horseradish dressing, tossed with a shaved fennel and dried cherry spinach salad and drizzled over the crispy latkes to taste.

Makes 2 servings
About 740 calories per serving

*Ingredients are gluten-free, but not handled in a gluten-free facility.



Ingredients



Lemon-Thyme Chicken with Potato Latkes

Organic lemon-thyme chicken breasts

Organic russet potato(es)

Creamy horseradish dressing^(a)

Dried cherries & almonds^(tn)

Organic baby spinach

Organic applesauce

Organic fennel

Organic onion

Organic egg^(e)

All ingredients organic unless labeled otherwise.

Contains egg, dairy & tree nuts. e = contains egg, d = contains dairy, tn = contains tree nuts

Tools & Time

Wash hands and surfaces after handling raw poultry and eggs. Wash and dry fresh produce.



From Your Pantry: cooking oil (such as vegetable, safflower, or canola), salt & pepper, olive oil

35 min prep + cook time



1 Season & sear chicken

Preheat oven to 400 degrees. Remove chicken from marinade, discarding excess marinade. Salt and pepper both sides of chicken breasts. Heat about 1 ½ tablespoons cooking oil in a medium sauté pan over medium-high heat. Carefully place chicken in hot pan. Sear 3 minutes on each side.



2 Roast chicken

Transfer pan to oven. Roast 15-18 minutes. Chicken is done when internal temperature reaches 165 degrees and it is no longer pink in the center of the thickest part. 🍴



3 Grate potato

Meanwhile, peel potato(es). Grate half of the potato on small holes of a box grater. Grate remaining potato on large holes of box grater. Fully submerge grated potatoes in a large bowl of cold water. Let sit 5 minutes.



4 Mix latkes

Strain potatoes; press to release excess water. Return to bowl. Cut end off onion and remove peel. Grate on large holes of box grater into bowl with potatoes. Add egg, a pinch of salt, and about ½ tablespoon olive oil. Mix well.



5 Cook latkes

Heat about 1 ½ tablespoons cooking oil in a large nonstick sauté pan over medium-high heat. Divide potato mixture to make about six 2-inch latkes. Carefully spoon into hot pan. Cook 5 minutes on each side, or until golden brown. Repeat as necessary.



6 Keep latkes warm

Transfer finished latkes to a baking sheet. Place in oven to keep warm until ready to plate. 🍴



7 Make salad

Shave fennel into long strips with peeler; discard core. Combine fennel, baby spinach, almonds, and dried cherries in a medium bowl. Pour about 2 teaspoons creamy horseradish dressing over salad; stir to coat. Salt and pepper to taste. Reserve remaining dressing for latkes, if desired.



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8 Plate your dish

Divide salad between plates. Shingle about three latkes to the side of the salad. Slice chicken into 5-6 pieces each and fan over salad. Top latkes with applesauce. Enjoy! You share, we give. Tag your [@greenchef](#) pics [#iamgreenchef](#) for a chance to win 1 free meal. Add [#greenchefgives](#) to show your support for Meals on Wheels America. [f](#) [t](#) [i](#)