



Loaded Greek Potato Bowls With Crispy Chicken Thighs

Crispy spiced chicken thighs pair perfectly with golden Greek-style chips and a fresh tomato-cucumber salad. Topped with a creamy dill and garlic yoghurt, this vibrant bowl balances bold flavours and satisfying textures in every bite.

Nutritional Info

Calories: 821 kcal
 Carbohydrates: 54.5 g
 Protein: 69 g
 Fat: 38 g

Ingredients

- Chicken
- Greek yoghurt
- Fresh Dill
- Potato
- Mini Cucumber
- Cucumber
- Shallot
- Ground cumin
- Paprika
- Dried oregano
- Cherry tomato
- Lemon
- Garlic Clove

Your Pantry

- Olive Oil
- Salt
- Pepper

Allergens

[Milk \(Yoghurt\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) Preheat the oven to 200C

2) Make the chips

Cut the potatoes into slim chips (the slimmer they are the quicker they cook!). Add to a baking tray and toss with olive oil and salt. Place in the oven for approximately 30minutes or until crisp.

3) Flavour and cook your chicken

Tip your chicken into a bowl and add a small drizzle of oil, a pinch of salt, and the spice mix. Peel and crush the garlic. Set aside half of the garlic for the yoghurt dressing and add the other half to the chicken. Mix well until fully covered. Add the chicken to the oven for about 25 - 30 minutes or until cooked through and crispening.

4) Make the salad

Peel and finely slice the shallot. Slice the cucumbers. Halve the tomatoes. Add the tomato, cucumber and shallot to a bowl then squeeze in lemon juice and add a drizzle of olive oil and set aside.

5) Make the yoghurt dressing

Finely chop the dill and add it to a bowl with yoghurt with a little garlic and mix well. Taste, and add more garlic if needed.

6) Assemble the loaded chips

Assemble the chips in a bowl. Top with the salad. Slice your chicken in diagonals and lay across the top. Garnish with the yoghurt dressing and enjoy!



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