

Juicy Chicken with Creamy Feta Cucumber Salad

Serves 4-5

Juicy Chicken Ingredients:

2 large chicken breasts, boneless-skinless
1 tablespoon extra virgin olive oil
½ teaspoon baking soda
1 teaspoon oregano
2 cloves garlic, minced
1 teaspoon smoked paprika
2 tablespoon plain Greek yogurt
Juice and zest of one lemon
½ teaspoon Kosher salt
freshly ground pepper



Creamy Feta Cucumber Salad Ingredients:

5 Persian cucumbers
1 avocado
1 shallot, minced
2 scallions, thinly sliced
2 tablespoon fresh dill, chopped
2 tablespoon fresh parsley, chopped
Zest and juice of one lemon
2 tablespoons extra virgin olive oil
Kosher salt and freshly ground pepper to taste
¼ teaspoon sumac
½ cup walnuts, chopped
¾ cup feta cheese, crumbled well

For the Chicken:

Place chicken in an oven-safe casserole dish or sheet pan. Dry well with paper towels. In a small bowl combine all the marinade ingredients. Using a spoon or your hands, cover the chicken with all of the marinade. Cover and refrigerate for at least 4 hours or overnight. When ready to eat, preheat oven to 400°F. Bake the chicken without a cover for 15 minutes then cover securely with foil and continue baking until the internal temperature of the thickest part of the breast reads 165°F (this could be another 30-ish minutes). Allow chicken to rest for 10-15 minutes before slicing and serving.

For the Cucumber Salad:

Place all of the salad ingredients into a large bowl, preferably with a lid. Secure tightly and shake well insuring the cucumbers are coated with cheese, seasonings and oil. Adjust the seasoning to your liking and serve alongside the chicken.