Greek Lemon Chicken over Feta Sweet Potato Purée

Serves 4–5

Ken's note: TBD

Lemon-oregano grilled chicken breasts on a feta sweet potato purée, with a cucumber-dill relish and a simple arugula salad. Everything but the chicken comes together while it marinates and rests.

Ingredients

Chicken

- 4–5 boneless, skinless chicken breasts
- ⅓ cup olive oil
- ¼ cup lemon juice (about 2 lemons), plus the zest of 1 lemon
- 4 garlic cloves, minced
- 1½ tsp dried oregano
- ½ tsp salt
- ¼ tsp black pepper

Feta sweet potato purée

- 2 lb sweet potatoes, peeled and cubed
- 3 Tbsp butter
- 2 Tbsp olive oil
- 1 garlic clove, roasted or finely minced
- 4 oz feta, crumbled
- 2–3 Tbsp cream or milk
- Salt and black pepper

Cucumber-dill relish

- 1 cup finely diced cucumber
- 2 Tbsp chopped dill
- 1 Tbsp olive oil
- 1 tsp red wine vinegar
- Pinch of salt

Arugula salad

- 5 oz baby arugula
- 2 Tbsp olive oil
- 1 Tbsp lemon juice
- 2 Tbsp shaved Parmesan
- Toasted pine nuts or sliced almonds (optional)

Method

1. Whisk the oil, lemon juice and zest, garlic, oregano, salt, and pepper. Add the chicken, coat well, and refrigerate 30 minutes to 2 hours.
2. Boil the sweet potatoes in salted water 12–15 minutes, until fork-tender. Drain. Blend or mash with the butter, olive oil, and garlic until smooth, then fold in the feta so it stays a little chunky. Add the cream a tablespoon at a time to a spoonable consistency. Taste and salt at the end.
3. Heat a grill or grill pan to medium-high. Grill the chicken 5–7 minutes per side, until 165°F, and rest 5 minutes before slicing. (To hold for a crowd, keep it on a rack in a 200°F oven, loosely tented, up to 30 minutes.)
4. Stir the relish together. Toss the arugula with the oil, lemon, salt, and pepper just before serving and top with Parmesan and nuts.
5. Spoon the purée onto plates, top with sliced chicken and relish, and serve the salad alongside.