



Greek Chicken with Cucumber-Feta Salad

INGREDIENTS

1½ cups plain Greek yogurt

3 garlic cloves, finely grated

Kosher salt (Diamond Crystal)

Black pepper

1 teaspoon dried oregano or mint

2 pounds boneless, skinless chicken thighs, patted dry

1½ pounds cucumbers roughly chopped (preferably Japanese, Persian or mini, seedless cucumbers)

1 pound ripe tomatoes roughly chopped

2 tablespoons extra-virgin olive oil, plus more as needed

4 ounces feta, crumbled (about ¾ cup)

½ cup Kalamata olives, pitted and halved

INSTRUCTIONS

Step 1

In a large bowl, stir together the yogurt and garlic; season to taste with salt and pepper. Transfer ½ cup of the yogurt to a medium bowl and reserve for Step 5.

Step 2

To the large bowl, add the oregano and combine. Season the chicken all over with 1½ teaspoons salt and a few grinds of pepper. Add the chicken to the bowl and turn to coat; set aside.

Step 3

Start the salad: Combine tomatoes and cucumbers in a colander along with 1½ teaspoons salt. (It may seem like a lot of salt, but most will drain away.) Leave to drain over a bowl or in the sink.

Step 4

In a large nonstick pan, heat the olive oil over medium. Scrape excess marinade from chicken and cook the chicken until it's well browned and releases from the pan, 5 to 7 minutes. Flip and cook until cooked through, another 5 to 7 minutes. Add more oil if necessary. Transfer to plates to rest.

Step 5

To the medium bowl of yogurt, add the feta and mash with a fork until a chunky paste forms. Lightly rinse cucumbers and tomatoes and shake to get rid of any excess moisture. Add veggies to the feta-yogurt along with the olives and mix well. Taste for seasoning. Eat alongside the chicken.

Adapted from The New York Times