



Greek Potatoes

SERVES: 8 people

INGREDIENTS:

- 1.4kg Cornish new potatoes
- 4 tbsp olive oil
- 1 lemon, juice only
- 2 pinches sea salt and black pepper
- 2 tbsp dried oregano
- 2 tbsp dried thyme
- 2 tbsp fresh thyme
- 4 garlic cloves, crushed
- 60g feta



METHOD:

1. Chop the potatoes into wedges
2. Put the chopped potatoes in boiling water, bring back to the boil and par-boil for 6-7 minutes
3. Drain the potatoes and put in a bowl with the rest of the ingredients and mix well
4. Transfer to a baking dish, add a whole lemon, cut into quarters
5. Put in a preheated oven at 220°C and bake for 40 minutes
6. Transfer the baked potatoes to a plate and sprinkle with feta and fresh thyme leaves

Notes:

- You can reheat the potatoes in the oven for 15-20 minutes or eat leftovers cold. If reheating, add a squeeze of lemon before serving
- Keep the dish vegan by leaving out the feta cheese
- Turn it in to a main dish by adding some chopped up vegetables and chunks of chicken breast or halloumi and roasting them at the same time.