



-SWEETS & EATS-

# - LOADED GREEK POTATOES -

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## PREP TIME

10 mins

## COOK TIME

20-25 mins

## SERVINGS

4

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## INGREDIENTS

1 pound baby yellow or red potatoes, quartered  
3 tablespoons olive oil  
½ teaspoon paprika  
½ teaspoon garlic powder  
salt and pepper to taste  
¼ cup crumbled feta cheese  
½ cup tzatziki  
1 tablespoon fresh chives, minced, for garnish  
1 tablespoon fresh oregano, for garnish  
1 tablespoon fresh dill, for garnish  
1 lemon sliced, for garnish

Homemade Tzatziki :  
1 ½ cups plain Greek yogurt  
2 cloves garlic, minced  
1 cucumber, peeled, seeds removed and diced  
juice of 1 large lemon  
2 tablespoons olive oil  
2 tablespoons fresh dill  
salt and pepper to taste

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## INSTRUCTIONS

1. Preheat oven to 425.
2. Place potatoes on a baking sheet lined with parchment paper. Drizzle olive oil onto the potatoes. Add the paprika, garlic, salt and pepper. Toss until the potatoes are coated.
3. Bake for 20-25 minutes or until the potatoes are golden brown and fork-tender.
4. While potatoes are baking, make the tzatziki. Combine all ingredients in a small bowl and mix until smooth, adjusting seasonings as needed. (Tzatziki will keep in the refrigerator for up to 5 days).
5. Once the potatoes are done, pour them onto a serving platter. Top with dollops of tzatziki, feta, chives, oregano, and dill. Add salt and pepper if needed. Serve with a fresh cut lemon. Serve immediately.

Enjoy y'all!

