

GREEK STYLE NEW POTATOES



Delicious New potatoes coated in olive oil, lemon juice and Greek herbs and baked to perfection before getting a sprinkling of feta and fresh thyme. The perfect addition to any BBQ or picnic this summer.



Skill level:
Simple



Preparation time:
3 minutes



Serves:
4



Cooking time:
40 minutes

Ingredients

- 700g New/Baby potatoes
- 2 tbsp olive oil
- Juice of half a lemon
- 1 tbsp dried oregano
- 1 tbsp dried thyme
- 1 tbsp fresh thyme
- 4 garlic cloves, crushed
- 30g feta cheese
- Sea salt & black pepper

Method

- Preheat oven to 220°C / Fan 200°C / Gas 7.
- Chop the potatoes into wedges.
- Put the chopped potatoes in boiling water, bring back to the boil and par-boil for 6-7 minutes.
- Drain the potatoes and put in a bowl with the rest of the ingredients and mix well.
- Transfer to a baking dish, add a whole lemon, cut into quarters.
- Put in a preheated oven and bake for around 40 minutes.
- Transfer the cooked potatoes to a plate and sprinkle with feta and fresh thyme leaves.

