

# ALI'S KITCHEN

## Baked Lemon and Feta Potatoes Are Flavorful

Tangy lemon, salty feta and sweet roasted garlic permeate the easy one-pan dish

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

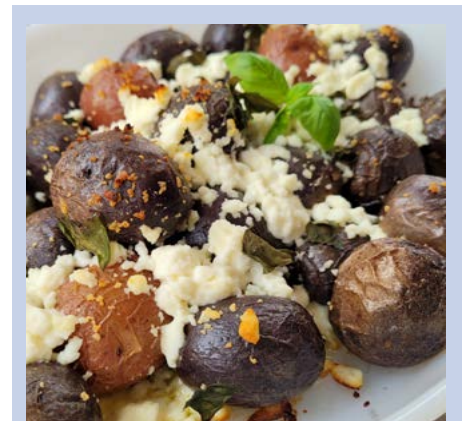
Love potatoes? Love garlic, lemon and feta? Then you'll love these Baked Lemon and Feta Potatoes!

A delicious side dish that pairs well with any entrée, the tangy lemon, salty feta and sweet roasted garlic notes of Baked Lemon and Feta Potatoes help flavor this easy one-pan dish.

It may seem to be an unnecessary extra step to place the potatoes back into the oven after sprinkling them with feta, and while you certainly could skip that step, I recommend that you don't.

While the feta will not melt in the oven, the 10 minutes of heat give the cheese crumbles a warm, soft texture

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### INGREDIENTS: Baked Lemon and Feta Potatoes

- 1 1/2 pounds small baby potatoes
- 3 cloves of garlic (peeled)
- 1/2 cup olive oil
- 2 Tbsp. lemon juice
- 3 ounces crumbled feta cheese
- a small handful of fresh oregano or basil
- salt and pepper to taste





with some crispy edges that I think you'll really enjoy.

**DIRECTIONS**

Preheat oven to 400 degrees Fahrenheit.

Place potatoes and garlic cloves into a baking dish large enough to not crowd the potatoes, thus ensuring they all cook through at the same time.

Drizzle the potatoes with the olive oil and lemon juice. Place into the preheated oven to bake for 45 minutes, stirring once part way through the baking time.

Remove from the oven and gently squash the softened garlic cloves over the dish.

Give everything a good stir and then top with feta cheese and a sprinkling of fresh herbs.



Return to the oven and bake for an additional 10 minutes.

Season with salt and pepper and serve while warm.

Enjoy! **BCT**

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