



DISHING IT UP WITH DANA

Mediterranean Potato Flatbread Is Your New Go-To!

The tangy, light flavors of lemon, kalamata olives and feta cheese make a perfect combination

Column and photos by Dana Rady, Wisconsin Potato & Vegetable Growers Association

It's no secret that potatoes are an extremely versatile vegetable. However, I didn't appreciate the versatility of the vegetable until I started exploring the plethora of recipes at my fingertips when

I began at the Wisconsin Potato & Vegetable Growers Association 14 short years ago.

Using potatoes in desserts probably surprised me the most. I never thought about adding potatoes

MEDITERRANEAN POTATO FLATBREAD

INGREDIENTS:

4 cups	frozen hash browns
	salt & pepper as needed
3 Tbsp	olive oil
3/4 cup	prepared hummus
1/2 cup	pitted black or green kalamata olives
12	cherry tomatoes cut lengthwise
1/2 cup	feta cheese
1-1/2 cups	fresh rosemary, optional

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to chocolate chip cookies or creating a sweet and salty chip by coating thinly sliced potatoes with cinnamon and sugar and sprinkling a little sea salt on top.

That versatility increases even more when you add instant potatoes to the mix, whether as a thickening agent for soups and gravies, or as a replacement for flour in baked



goods. Potatoes in any form are truly a staple every kitchen needs.

While potatoes are versatile, so are dishes like flatbread. At restaurants, I have often ordered flatbread for my meal even if it was listed as an appetizer. And that got me thinking about all the different things one can do with flatbread.

Top off an oblong-shaped bread

with tomato sauce, pepperoni, and mozzarella cheese. Or spice things up with taco-seasoned ground beef, black olives, salsa, guacamole, and queso sauce. Another option is to use barbecued chicken, Thai-flavored chicken, Indian curry-flavored meat, or even pesto! The possibilities truly are endless.

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BEST OF BOTH WORLDS

That got me thinking even further. Why not combine the best of both worlds?

I love Greek food. The tangy, light flavors of lemon, tender kalamata olives, and feta cheese make for the perfect combination. If you agree, this “Mediterranean Potato Flatbread” should be your next “go-to.”

The absolute best part is that it’s made with hash browns, formed into a rectangular shape, and topped with all things Greek, unless you improvise with one of the previous ideas, that is.

It’s crisp, light, healthy, delicious, and best of all, easy. You don’t need to reserve a lot of time to pull this beauty together.

Whether you do the Greek toppings in this recipe, choose another option I’ve listed, or venture off and take this dish in a completely different direction, I guarantee it will be a gluten-free game-changer! My taste-testers sure thought so.

DIRECTIONS

Preheat oven to 425° Fahrenheit.

Microwave the frozen shredded



hash browns for 2-3 minutes.

Press the hash browns into large rectangles on a non-stick baking sheet lightly sprayed with non-stick spray.

Season the potato “flatbread” (hash browns) with salt and pepper, and drizzle with the olive oil.

Bake the potatoes for 15-17 minutes or until they are golden brown.

Remove from the oven and allow them to cool slightly before handling.

Spread the hummus over the potato “flatbread” and top with a variety of the toppings before serving. Enjoy!

Visit <https://eatwisconsinpotatoes.com/recipes/mediterranean-potato-flatbread/>. **BCT**

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