

**Anne Jones**

## **Patates yahni**



## ***Patates yahni* - potato stew with herbs and feta (pictured above)**

This is my approximation of patates yahni; I'm sure there are lots of ways to make it, but I think the secret is adding a good amount of olive oil - it might be more than you are used to, but it is the key to the richness of this stew. This works with other roots, and butter beans too.

Prep **15 min**

Cook **1 hr**

Serves **4**

### **Extra-virgin olive oil**

**1 onion**, peeled and finely chopped

**2 garlic cloves**, peeled and finely sliced

**800g medium waxy potatoes**, cut into 3cm pieces

**1 x 400g tin chopped tomatoes**

**1 tsp dried oregano**

**1 good pinch dried chilli flakes**

**1 good pinch ground allspice or 2 crushed allspice berries**

**Salt and black pepper**

**100g kalamata olives**, stoned and torn in half

**1 small bunch parsley**, roughly chopped

**1 tbsp black onion seeds**

**100g feta** (I use a vegetarian one; optional)

**Flatbreads**, to serve

Heat a large pan on a medium heat, add a splash of olive oil and the onion, and cook for 10 minutes until soft and sweet. Add the garlic and cook for two minutes.

Add the potatoes, tinned tomatoes, four tablespoons of olive oil, the oregano, chilli flakes, allspice and a generous amount of salt and black pepper. Add 300ml boiling water, so that the potatoes are almost covered, and bring to a simmer. Turn down the heat to low and continue to simmer for 30 minutes, until the potatoes are cooked through.

Stir through the olives, spoon into bowls, and scatter with the parsley, onion seeds and feta, if using. Serve with warm flatbreads.

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