

Baked Greek Fries



I like these summery potato wedges with Greek flavor as a side dish for grilled lamb or kofta.

Prep: 10 mins

Cook: 20 mins

Total: 30 mins

Servings: 4

Yield: 4 servings



Ingredients

2 large potatoes, cut into wedges

2 tablespoons olive oil

1 tablespoon Greek seasoning

1 teaspoon grated lemon zest

salt and ground black pepper to taste

2 ounces feta cheese

2 tablespoons chopped fresh mint

Directions

Step 1

Preheat oven to 400 degrees F (200 degrees C).

Step 2

Spread potatoes on a baking sheet; drizzle with olive oil and stir potatoes to coat. Stir Greek seasoning, lemon zest, salt, and pepper together in a small bowl; sprinkle seasoning mixture evenly over potatoes.

Step 3

Bake in the preheated oven until tender when pierced with a fork, about 20 minutes.

Step 4

Crumble feta cheese over potatoes; sprinkle with mint.

Nutrition Facts

Per Serving: 245 calories; protein 5.9g; carbohydrates 33.8g; fat 10g; cholesterol 12.6mg; sodium 563.7mg.