

Lemon, mint & feta potatoes

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Preparation 15 mins | Cooking 25 mins | Serves 4

- 750g small new potatoes
- 1 tbs olive oil
- 3 green onions (shallots), trimmed and thinly sliced
- 2 garlic cloves, crushed
- 2 tbs lemon juice
- ½ cup mint leaves, roughly chopped
- ½ cup flat-leaf parsley leaves, chopped
- ½ cup Kalamata olives
- 75g feta cheese, crumbled
- Lemon wedges, to serve

STEP 1 Place potatoes into a large saucepan and cover with cold water. Cover pan and bring to the boil over medium-high heat. Reduce heat and simmer for 10-12 minutes until just tender when tested with a skewer. Drain and refresh in cold water. Halve potatoes lengthways. Set aside.

STEP 2 Heat oil in a large frying pan over medium heat. Add potatoes and cook, turning occasionally, for 4-5 minutes until golden. Add green onions, garlic and lemon juice. Stir to combine. Remove from heat, toss through mint, parsley and olives. Season with pepper and sprinkle with feta. Serve with lemon wedges.

Good for you... POTATOES

A source of vitamin C, a vitamin that contributes to the normal structure and function of blood vessels throughout the body. A source of dietary fibre, especially if the skin is left on. Dietary fibre contributes to normal laxation. The skin of potatoes also helps retain vitamins during cooking. Provides potassium which may help balance sodium from salty foods.

