



Greek Country Potato Salad

Crisp Greek Roasted Potatoes Salad with Tzatziki Sauce

12 to 14 ounces petite red potatoes, rinsed; dried
1-1/2 Tablespoons soy seasoning mix
2 Tbsp. olive oil
1/2 cup feta cheese, crumbled or as desired
1/4 cup prepared tzatziki sauce or as desired
1 cup cherry tomatoes, halved
1/4 cup chopped red onion
1/4 cup chopped fresh parsley
2 Tablespoons chopped fresh oregano
2 cups mixed spring lettuce greens as desired
2 Tablespoons chopped parsley

Place potatoes in microwave safe 10-inch round dish; cook in microwave high power for 5 minutes or firm but softened. Set aside until can be handled. Cut potatoes in half; rub potatoes with soy seasoning mix. Set aside. Preheat oven to 425 degrees F.

Place potatoes cut side down in baking dish; toss with olive oil. Bake in preheated oven for 15 minutes, tossing halfway through baking. Remove potatoes when crisp and golden brown.

Place potatoes in large bowl; toss with half of feta and tzatziki sauce; stir in tomatoes, onions, parsley, and oregano. Place in lettuce lined serving bowl; garnish with remaining feta and chopped parsley. Serve with remaining tzatziki sauce on the side. Yield: Serves: 4

About the Recipe: Try serving a Greek potato salad along with the gyros pita sandwiches. Use the ingredients from the gyros recipe as a short cut when preparing this side dish. The Greek flavored oven roasted potatoes are tossed with tzatziki sauce and feta cheese