



### **Shepherd's Salad (Coban Salatasi)**

A popular family potato salad in Turkey is fresh and so simple to make

- 2 Tablespoons avocado oil or oil spray
- 4 gold or white potatoes, washed, with skins, cut into small quarters
- 1/4 teaspoon (each) ground coriander; cumin, garlic powder, onion powder
- Sea salt as desired
- 1 large cucumber, halved, thinly sliced
- 4 tomatoes, seeded, coarsely chopped
- 1/2 cup pitted black olives (if large, halve them)
- 2 Tablespoons capers, well drained
- 1/2 small red onion, peeled, chopped
- 2 Tablespoons lemon juice
- 4 Tablespoons olive oil
- 1/2 teaspoon sea salt
- 1/4 teaspoon ground black pepper
- 3 to 4 Tablespoons chopped parsley

**Roast Potatoes:**

- Preheat oven to 425 degrees F. Line a baking sheet with sides with aluminum foil. Grease pan with avocado oil or spray.
- Place cut potatoes in bowl; toss with 1/2 Tablespoon oil; sprinkle with combined coriander, cumin, garlic powder, and onion powder. Place evenly on baking sheet.
- Bake in 425-degree F oven for 15 minutes; remove; toss potatoes; spray with avocado oil; return to oven; bake for 10 minutes or until potatoes are tender. Remove from oven; toss potatoes; sprinkle lightly with salt. Set aside.

**Prepare Salad**

- Place cucumbers, tomatoes, black olives, capers, and onions in very large bowl.
- Combine lemon juice and olive oil; toss with vegetables in bowl; season with salt and ground black pepper. Add cooled potatoes; toss with dressed vegetables. Add chopped parsley.
- Serve in very large serving bowl. Serves: 3 to 6 as a luncheon salad

**Cook's Note:** The potatoes are usually boiled, but I added roasted potatoes to enhance the flavor.

**Recipe Inspired** by: [worldrecipesexpo867.org](http://worldrecipesexpo867.org). Turkey/Miss Becky's Cottage, Coban Salatasi

**About the Recipe:** This vegan potato salad, popular in Turkey, is a fresh, easy-to-make recipe that has the scent of Mediterranean culture. Fresh cucumbers, juicy tomatoes, red onions, and roasted potato quarters are teamed with spirited capers, black olives, and fresh parsley. It would be a wonderful dish to serve for a luncheon with some crunchy bread slices or add to your favorite party menu.