

Greek Roasted Potatoes with Peppers & Feta: A Flavor-Packed Side Dish

deliciously crispy, tangy, and cheesy



OVEN
400°F

TIME
10 mins

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INGREDIENTS

For the Roasted Potatoes:

2 lbs Yukon Gold or Russet potatoes, cut into wedges or chunks

1 red bell pepper, sliced

1 yellow bell pepper, sliced

3 tablespoons olive oil

3 cloves garlic, minced

1 teaspoon dried oregano

$\frac{1}{2}$ teaspoon dried thyme

$\frac{1}{2}$ teaspoon smoked paprika (optional, for extra depth)

Juice of 1 lemon

Salt and black pepper, to taste

For the Toppings:

$\frac{1}{2}$ cup crumbled feta cheese

2 tablespoons fresh parsley, chopped

1 tablespoon red wine vinegar (optional, for extra tang)

How to Make Greek Roasted Potatoes with Peppers & Feta:

1. Preheat & Prepare:

Preheat your oven to 400°F (200°C).

Line a large baking sheet with parchment paper for easy cleanup.

2. Season the Potatoes:

In a large bowl, toss the potato wedges and bell peppers with olive oil, garlic, oregano, thyme,

smoked paprika, lemon juice, salt, and pepper.

Make sure everything is evenly coated for maximum flavor.

3. Roast Until Crispy:

Spread the potatoes and peppers in a single layer on the baking sheet.

Roast for 40-45 minutes, flipping halfway through, until the potatoes are golden brown and crispy.

4. Add the Feta & Finishing Touches:

Once out of the oven, sprinkle crumbled feta cheese and fresh parsley over the hot potatoes.

Drizzle with red wine vinegar for a tangy kick, if desired.

5. Serve & Enjoy:

Serve warm as a side dish or as a light vegetarian meal with pita bread and tzatziki.

Pro Tips & Variations:

What to Serve with Greek Roasted Potatoes:

Grilled Chicken Souvlaki - The lemony potatoes complement the grilled chicken perfectly.

Lamb Gyros or Kebab - A hearty Greek dish that works well with these flavorful potatoes.

Tzatziki Sauce & Pita Bread - Scoop up the potatoes with warm pita and creamy tzatziki.

DIRECTIONS

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7. **Add the Feta & Finishing Touches:** Once out of the oven, sprinkle crumbled feta cheese and fresh parsley over the hot potatoes.
8. **Drizzle with red wine vinegar for a tangy kick, if desired.**
9. **Serve & Enjoy:** Serve warm as a side dish or as a light vegetarian meal with pita bread and tzatziki.
10. **Pro Tips & Variations:** ? For extra crispiness - Soak the potato wedges in cold water for 15-30 minutes before roasting, then dry thoroughly.
11. ? Swap the veggies - Use zucchini, cherry tomatoes, or red onions for a different flavor profile.
12. ? Make it a full meal - Add grilled chicken, lamb, or shrimp on top for a protein-packed dish.
13. ? Love heat? Add crushed red pepper flakes or sliced jalapeños for a spicy twist.

14. ? Try different cheeses - If you don't have feta, try goat cheese or grated Parmesan.
15. What to Serve with Greek Roasted Potatoes: This dish pairs beautifully with a variety of Mediterranean-inspired meals, including:
 16. Grilled : Chicken Souvlaki - The lemony potatoes complement the grilled chicken perfectly.
 17. Lamb : Gyros or Kebab - A hearty Greek dish that works well with these flavorful potatoes.
 18. Tzatziki : Sauce & Pita Bread - Scoop up the potatoes with warm pita and creamy tzatziki.
 19. Greek : Salad - A fresh, tangy salad balances the richness of the potatoes.
 20. Oven-: Baked Salmon - The zesty lemon and garlic flavors pair beautifully with flaky fish.
21. FAQs (From My Kitchen to Yours): Q: Can I make these potatoes ahead of time?A: Yes! Roast them ahead and reheat in a 400°F oven for 10 minutes before serving to maintain crispiness.
22. Q: Can I use sweet potatoes instead?A: Definitely! They'll add a naturally sweeter flavor, which pairs nicely with feta and lemon.
23. Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 3 days. Reheat in the oven for the best texture.
24. Q: Can I air-fry these potatoes instead?A: Yes! Air-fry at 375°F for 20-25 minutes, shaking the basket halfway through.
25. Why You'll Love This Recipe: This Greek Roasted Potatoes with Peppers & Feta dish is simple, flavorful, and incredibly satisfying. The crispy potatoes, tender roasted peppers, tangy lemon, and creamy feta come together for the perfect bite every time.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/greek-roasted-potatoes-with-peppers-feta-a-flavor-packed-side-dish/>