

Authentic Greek Roasted Potatoes with Peppers & Feta: A Flavorful Side

Few dishes transport you to the sun-drenched shores of the Mediterranean quite like



OVEN
400°F

TIME
25-30 min

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INGREDIENTS

2 lbs Yukon Gold potatoes (or Russet), scrubbed and cut into 1-inch wedges
1 large red bell pepper, seeded and cut into 1-inch pieces
1 large yellow bell pepper, seeded and cut into 1-inch pieces
1/4 cup extra virgin olive oil
1/4 cup fresh lemon juice
3 cloves garlic, minced (or 1 teaspoon garlic powder)
2 teaspoons dried oregano (preferably Greek oregano)
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon paprika (optional, for color and mild flavor)
4 oz feta cheese, crumbled, for serving
Fresh parsley or dill, chopped, for garnish (optional)

DIRECTIONS

- 1. Preheat : Oven & Prep Potatoes:** Preheat your oven to 400°F (200°C). For crispier potatoes, you can place a large baking sheet in the oven while it preheats. This helps get a head start on browning the potatoes when they hit the hot pan.
- 2. Combine : Ingredients:** In a large bowl, combine the potato wedges and bell pepper pieces.
- 3. Dress the : Vegetables:** In a small bowl, whisk together the olive oil, lemon juice, minced garlic (or garlic powder), dried oregano, salt, black pepper, and paprika (if using). Pour this mixture over the potatoes and peppers. Toss thoroughly to ensure all the vegetables are evenly coated.
- 4. Roast the : Vegetables:** Carefully remove the hot baking sheet from the oven (if preheating). Spread the coated potatoes and peppers in a single layer on the hot baking sheet. Ensure they are not overcrowded, as this will steam them instead of roasting them. If necessary, use two baking sheets.
- 5. Bake: Roast** for 25-30 minutes, stirring halfway through, until the potatoes are tender and starting to turn golden brown at the edges.
- 6. Finish : Roasting:** Continue roasting for another 15-20 minutes, or until the potatoes are deeply golden and crispy, and the peppers are tender-crisp.
- 7. Add : Feta & Serve:** Remove the baking sheet from the oven. Immediately sprinkle the crumbled feta cheese evenly over the hot potatoes and peppers. The residual heat will slightly soften the feta. Garnish with fresh parsley or dill, if desired. Serve warm.

SWAPS & NOTES

Potatoes: Yukon Gold potatoes are excellent for their creamy interior and ability to get crispy.

Russets also work well for a fluffier texture.

Try to cut them into similar-sized wedges for even cooking.

Bell Peppers: Feel free to use any color bell pepper you prefer - red, yellow, and orange offer a sweeter flavor than green.

TIPS FOR SUCCESS

Don't Overcrowd the Pan: This is the golden rule for crispy roasted vegetables!

Give your potatoes and peppers plenty of space on the baking sheet to ensure they roast rather than steam.

Hot Pan for Crispiness: Starting with a preheated baking sheet helps achieve that desirable crispy exterior on your potatoes.

Even Cuts: Cut your potatoes and peppers into roughly similar sizes so they cook evenly at the same rate.

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

Original recipe: <https://chefmaniac.com/authentic-greek-roasted-potatoes-with-peppers-feta-a-flavorful-side/>