

## Crispy Greek Lemon Potatoes with Feta: A Zesty Side Dish

Crispy, Tangy Greek Lemon Potatoes with Feta



**OVEN**  
**400°F**

**TIME**  
**35 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 pounds baby potatoes, halved (small red, Yukon Gold, or creamer potatoes work well)

... cup olive oil (extra virgin for best flavor)

Juice and zest of 2 lemons (about ... cup juice, 1 Tbsp zest)

4 garlic cloves, minced

1 teaspoon dried oregano

Salt and black pepper, to taste

1 cup crumbled feta cheese

Fresh chopped parsley, for garnish

Swaps and Notes:

**Potatoes:** While baby potatoes are ideal for their size and texture, you can use larger potatoes (like Russets or Yukon Golds) cut into 1-inch chunks.

Adjust roasting time as needed.

**Lemons:** Fresh lemon juice and zest are highly recommended for the brightest flavor. Bottled lemon juice can be used in a pinch, but the zest contributes a lot of aroma.

**Herbs:** Dried oregano is classic, but a mix of dried dill or thyme could also be used. For garnish, fresh dill would also be excellent.

**Feta Cheese:** Use a good quality block of feta and crumble it yourself for the best texture and flavor. Pre-crumbled feta can sometimes be drier.

**Garlic:** Adjust the amount of garlic to your preference. Garlic powder can be used (about % tsp) if you don't have fresh, but fresh is superior

here.

**Spice:** A pinch of red pepper flakes added with the seasoning can give these potatoes a subtle kick.

**Directions:**

**Preheat the Oven & Prepare Baking Sheet:** First things first-set your oven to a nice hot 400°F (200°C). Line a large baking sheet with parchment paper for easy cleanup. This prevents sticking and makes flipping easier.

**Season the Potatoes:** In a large mixing bowl, toss your halved baby potatoes with the olive oil, fresh lemon juice, grated lemon zest, minced garlic, dried oregano, salt, and black pepper. Use your hands or a large spoon to make sure every single potato piece is thoroughly coated in that zesty, aromatic goodness!

**Roast the Potatoes:** Spread your seasoned potatoes in a single layer on the prepared baking sheet. Ensure they have enough space and aren't overcrowded; this allows them to roast and crisp up, rather than steam. Roast them in the preheated oven for 30-35 minutes. Halfway through the roasting time (around the 15-20 minute mark), give them a little stir or flip them with a spatula so they get that lovely golden color on all sides and cook through to be fork-tender.

**Add the Feta:** Once the potatoes are tender and golden, pull your baking sheet out of the oven. Evenly sprinkle the crumbled feta cheese over the top of the hot potatoes. Pop them back into the oven for just another 5 minutes. This brief time will warm the feta nicely, making it soft and slightly creamy, but not fully melted.

**Garnish and Serve:** Once they're out of the oven, sprinkle a generous amount of fresh chopped parsley on top for that vibrant pop of color and fresh herbaceous flavor. Serve these hot and watch them disappear-they're truly addictive!

**Tips for Success:**

**Consistent Potato Size:** Halve your baby potatoes so they are roughly the same size. This ensures they cook evenly.

**Don't Overcrowd the Pan:** Spreading the potatoes in a single layer with space between them is crucial for roasting. If they're piled up, they'll steam instead of crisping. Use two baking sheets if necessary.

**Lemon Zest for Flavor:** Don't skip the lemon zest! It contains essential oils that provide a much more intense lemon flavor than juice alone.

**Taste and Adjust Seasoning:** After tossing, taste a raw potato piece (don't worry, it's safe!). This helps you gauge if you need a little more salt or pepper before roasting.

**Serve Warm:** These potatoes are best enjoyed warm,

when the feta is soft and the potatoes are crispy.

Serving Suggestions and Pairings:

Grilled chicken or fish (especially Mediterranean-seasoned options)

Roasted lamb or pork chops

Vegetarian mains like lentil burgers or grilled halloumi

As part of a larger Mediterranean mezze platter with olives, hummus, and pita bread.

My This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor.

Or a hearty bowl of This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.

Storage and Leftover Tips:

## DIRECTIONS

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6. Enjoy this delicious side that brings sunshine to any meal!
7. Tips for Success: Consistent Potato Size: Halve your baby potatoes so they are roughly the same size. This ensures they cook evenly.
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11. Serve : Warm: These potatoes are best enjoyed warm, when the feta is soft and the potatoes are crispy.
12. Serving Suggestions and Pairings: These Greek Lemon Potatoes with Feta are an incredibly versatile side dish that complements a wide variety of meals. They're perfect alongside:
  13. Grilled chicken or fish (especially Mediterranean-seasoned options)
  14. Roasted lamb or pork chops
  15. Vegetarian mains like lentil burgers or grilled halloumi
  16. As part of a larger : Mediterranean mezze platter with olives, hummus, and pita bread.
  17. For other delicious and comforting main or side dishes, you might also enjoy:
    18. My This : Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor.
    19. Or a hearty bowl of : This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.
  20. Storage and Leftover Tips: Leftover Greek Lemon Potatoes with Feta can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, the best way to regain their crispiness is to spread them on a baking sheet and warm them in a preheated oven at 375°F (190°C) or in an air fryer until heated through and crisp again. Microwaving is an option, but they will lose their crispy texture.
  21. More Recipes You Will Love: If you enjoyed the zesty, savory flavors of these potatoes, you'll love exploring some of these other fantastic recipes:
    22. For another comforting meat dish, check out : These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays.
    23. If you're into flavorful one-pan meals, my : This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit is a must-try.
    24. And for a super convenient and tasty start to your day, my This One-Pan Breakfast Bake Will Make You Skip is fantastic.
    25. Final Thoughts: These Crispy, Tangy Greek Lemon Potatoes with Feta are more than just a side dish; they're a burst of sunshine on your plate. They're incredibly simple to prepare, yet deliver a

sophisticated blend of flavors and textures that make them utterly irresistible. Whether you're planning a Mediterranean-themed dinner or just looking for a delicious way to enjoy potatoes, this recipe is a guaranteed winner. Give them a try, and let their zesty charm brighten your meal!

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/crispy-greek-lemon-potatoes-with-feta-a-zesty-side-dish/>