

Crispy Greek Lemon Potatoes with Feta: Your New Favorite Side Dish

Greek Lemon Potatoes with Feta



OVEN
400°F

TIME
15-20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 pounds baby potatoes (such as creamer, red, or Yukon Gold), halved
... cup olive oil
Juice and zest of 2 lemons
4 garlic cloves, minced
1 teaspoon dried oregano
Salt and black pepper, to taste
1 cup crumbled feta cheese
Fresh chopped parsley, for garnish

DIRECTIONS

1. Preheat the Oven & Prepare Baking Sheet: First things first-set your oven to 400°F (200°C). Line a large baking sheet with parchment paper. This ensures easy cleanup and prevents the potatoes from sticking.
2. Season the Potatoes: In a large mixing bowl, toss your halved baby potatoes with the ... cup olive oil, the juice and zest of 2 lemons, the 4 minced garlic cloves, 1 teaspoon dried oregano, and generous amounts of salt and black pepper (start with about 1 teaspoon salt and ½ teaspoon pepper). Make sure every potato is thoroughly coated in that zesty, aromatic goodness. Get your hands in there if you need to!
3. Roast the Potatoes: Spread your seasoned potatoes in a single layer on the prepared baking sheet. Ensure they have enough space to roast and crisp up; avoid overcrowding the pan. Roast them in the preheated oven for 30-35 minutes. About 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 are uniformly fork-tender.
4. Add the Feta: Once the potatoes are tender and golden, pull your baking sheet out of the oven. Evenly sprinkle the 1 cup of crumbled feta cheese over the top of the hot potatoes. Pop them back into the oven for another 5 minutes, just long enough for the feta to warm through and become slightly creamy and soft.
5. Garnish and Serve: Carefully remove the baking sheet from the oven. Sprinkle fresh chopped parsley generously on top for that beautiful pop of color and fresh herbaceous flavor. Serve these crispy, tangy, and cheesy Greek Lemon Potatoes hot and watch them

disappear!

SWAPS & NOTES

Potatoes: While baby potatoes are ideal for their quick cooking time and tender texture, you can use larger Yukon Gold or Russet potatoes cut into 1-inch cubes.

Herbs: Fresh oregano can be used in place of dried (use about 1 tablespoon fresh, chopped).

Other fresh herbs like rosemary or dill could also complement the flavors beautifully.

Garlic: Freshly minced garlic provides the best flavor.

TIPS FOR SUCCESS

Cut Potatoes Uniformly: Ensure your potato halves (or cubes) are roughly the same size so they cook evenly.

Don't Overcrowd the Pan: Spreading the potatoes in a single layer with some space between them is crucial for crispiness.

If your baking sheet is too small, use two.

Hot Oven: A 400°F oven is perfect for getting the potatoes tender on the inside and crispy on the outside.

