

## Greek Potatoes with Tsadziki

- 4 yellow flesh, thin skinned potatoes
- 1 large zucchini, ends trimmed
- 2 T olive oil, separated
- 1 c crumbled feta
- 2 T finely chopped fresh oregano (or 2 teaspoons dried)
- 1/3 c black Kalamata olives, pitted and halved
- 1 lemon, cut into 6
- sea salt and freshly ground black pepper

### Note:

- Here's [how to spiralize vegetables without a spiralizer](#).

Preheat oven to 400F. Use a large noodle blade (1/4-inch spacing) on a [Spiralizer](#) to cut the potatoes. Mix them with a tablespoon of olive oil and season with salt and pepper. Coat a baking pan with parchment paper and spread out the potatoes. Roast or bake for about 20 minutes, turning occasionally, until done.

Use the large noodle blade on the Spiralizer to cut the zucchini. Coat the zucchini with 2 teaspoons of olive oil and season with salt and pepper. Coat a baking pan with parchment paper and spread out the zucchini. Roast or bake for about 15 minutes, turning occasionally, until done.

Brush a little olive oil in a large Pyrex dish. Spread the cooked potato out on the bottom. Sprinkle on the feta and oregano. Place the zucchini on top. Distribute olives as garnish. Heat for 10 minutes before serving. Serve hot from the oven with the Tsadziki and lemon wedges on the side. Serves 4. Marries well with all kinds of dishes. Makes a perfect light lunch alongside plain scrambled eggs.

## **Tsadziki**

- 1 c 2% plain Greek yogurt
- 1/2 large cucumber, ends trimmed, peeled
- 1/2 lemon, juiced
- 1 garlic clove, pressed

Use the small noodle blade (1/8-inch spacing) on the Spiralizer to cut the cucumber, then chop it and add it to the yogurt along with the other ingredients, reserving a spoonful to use as garnish. Adjust the seasoning to your taste.

**Jittery Cook**