

# Greek Potato Wedges With Tzatziki

These potatoes are the perfect side dish to any BBQ. But will also go amazingly with a roast chicken on a Sunday. It will also go beautifully with some grilled fish or if you are like me, eat them on their own with some tzatziki for dipping into.



**Serves:** 4

**Prep Time:** 10 minutes

**Rest/Marinate Time:** 0

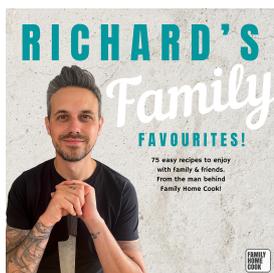
**Cooking Time:** 1 hour

## Wedges Ingredients

- 1 kg of potatoes, got into wedges.
- 100 g of feta.
- 1 tbsp of dry thyme.
- 1 tbsp of dry mint.
- 3 tbsps of olive oil.
- 1 tbsp of white wine vinegar.
- 2 garlic cloves.
- 1 lemon.

## Tzatziki Ingredients

- Half a cucumber, cut in half, remove the seeds and dice.
- 5 tbsps of Greek-style yoghurt.
- Pinch of salt.
- 2 garlic cloves, crushed.
- 2 tbsps of olive oil.
- 1 tbsp of white wine vinegar.



Find this recipe on page 176 of [my book](#).

## Method

- Mix all the tzatziki ingredients then cover and chill till ready to use.
- Crush the remaining 2 garlic cloves with a pinch of salt using a pestle and mortar. Then add the thyme, mint, olive oil, vinegar and the juice from the lemon. Season with salt and pepper then mix and leave to one side.
- Place the potatoes in a pot of salted boiling water and cook till just tender. Should take around 10 to 12 minutes depending on how big they are.
- Once the wedges are done drain and then coat in the herb oil. Lay them out on a tinfoil covered roasting tray and leave till ready to cook.

- To cook the wedges, bake in a preheated oven set at 180°C for 40 minutes. Once out of the oven, crumble the Feta all over and serve with the tzatziki. I like to garnish with a few mint leaves.