



Greek Smashed Potatoes



1/4th of recipe: 216 calories, 6g total fat (3g sat. fat), 459mg sodium, 30.5g carbs, 3g fiber, 4g sugars, 11.5g protein

Prep: 15 minutes **Cook:** 1 hour



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Ingredients

1 1/2 lbs. baby red potatoes, scrubbed clean
3/4 tsp. garlic powder
1/4 tsp. each salt and black pepper
1/2 cup shredded part-skim mozzarella cheese
1/4 cup crumbled feta cheese
1/2 cup fat-free plain Greek yogurt
2 tbsp. chopped fresh dill, or more for topping
1/8 tsp. lemon juice
1/2 cup seeded and chopped tomatoes
1/4 cup sliced black or Kalamata olives

Directions

Preheat oven to 450°F. Spray a baking sheet with nonstick spray.

Bring a large pot of water to a boil. Add potatoes. Once returned to a boil, reduce heat to medium. Cook until tender, 15–20 minutes.

Drain and dry potatoes. Place on the baking sheet. With a fork or potato masher, smash until flat.

Spray with nonstick spray, and sprinkle with 1/2 tsp. garlic powder, salt, and pepper. Bake until golden brown and crispy, about 20 minutes.

Top with mozzarella and 3 tbsp. feta. Bake until mozzarella has melted, 1–2 minutes.

In a small bowl, combine yogurt, dill, lemon juice, remaining 1/4 tsp. garlic powder, and remaining 1 tbsp. feta. Mix well.

Dollop yogurt mixture over potatoes. Top with tomatoes and olives.

MAKES 4 SERVINGS

HG Tip: If your potatoes are on the larger side, slice them in half before boiling.

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