



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

Green Plan [SmartPoints](#)® value 7*

Blue Plan (Freestyle™) [SmartPoints](#)® value 6*

Purple Plan [SmartPoints](#)® value 3*

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



More: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [Four or More Servings](#)

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.

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.