



Crispy Smashed Potatoes with Whipped Feta

Give the potato salad a break and try these delicious crispy potatoes instead.
Enjoy as is, or as a side with braaied meat or grilled chicken.

SERVES 4–6 COOKING TIME 50 minutes

500g baby potatoes
Salt and pepper, to taste
Canola oil, for shallow frying
Chopped fresh chives, to garnish

FOR THE WHIPPED FETA

150g soft, plain feta cheese
50g cream cheese (plain cream cheese is preferable, but you can use any flavour you like)
1 tsp finely grated lemon zest
2 Tbsp fresh lemon juice
1 Tbsp honey
2 Tbsp olive oil
1 tsp black pepper
1 tsp chopped fresh chives

1. To make the whipped feta, add all the ingredients to a blender and blend until smooth. Transfer to a plate and spread evenly with the back of a spoon.
2. Place the potatoes in a medium-sized pot and cover with cold water. Add a pinch of salt. Bring to a boil over high heat and cook for 20–25 minutes, until the potatoes are tender (you should be able to pierce through them with a fork or sharp knife). Drain in a colander set in the sink and let them rest for 10 minutes to dry and cool slightly.
3. Once cooled, place the potatoes on a chopping board and lightly smash each one with the bottom of a glass to flatten slightly. Season generously with salt and pepper.
4. In a large pan, heat some oil over medium-high heat. Place the potatoes in the pan and fry for 6–8 minutes on each side, until crispy and golden-brown, shaking the pan occasionally to avoid sticking. Transfer to a plate lined with paper towel to drain.
5. Place the potatoes on top of the whipped feta and garnish with chopped chives.