

Roasted Potato Salad with Creamy Feta Dressing

Serves: 4 Print

Ingredients:

For the Roasted Potatoes:

- 1 ½ lbs baby yukon gold potatoes, halved (or quartered, to roughly 1 inch pieces)
- 1 tbsp olive oil
- 1 tsp salt
- ½ tsp pepper

For the Creamy Feta Dressing:

- 1/3 cup mayonnaise
- 2 oz feta cheese, crumbled
- ½ tbsp olive oil
- ½ tbsp lemon juice
- ½ tbsp red wine vinegar
- ½ tbsp Greek seasoning
- 1 garlic clove, chopped
- ¼ tsp salt
- 1/8 tsp pepper
- minced chives, for garnish

Directions:

1. Roast the potatoes: Preheat oven to 400 degrees. Add potatoes, 1 tbsp olive oil, 1 tsp salt, and ½ tsp pepper to a baking sheet. Use your hands to toss until potatoes are coated. Bake for 15 mins, remove from oven, and toss the potatoes. Place back in the oven to bake for an additional 10-15 mins until the potatoes are fork tender. Transfer potatoes to a mixing bowl, and allow to cool for 10 minutes.
2. Make the dressing: Add all ingredients for the dressing to a small food processor or blender. Process until smooth and creamy.
3. Assemble the potato salad: Pour dressing over potatoes. Toss to coat. Transfer to a serving dish, and garnish with additional crumbled feta and minced chives, if desired. Enjoy!

Recipe notes:

- *This potato salad is great served both warm/room temp or cold. Your choice! I actually might prefer it while it's still warm.
- *If you don't have baby potatoes, you could rough chop a regular sized gold (or even red potatoes) into about 1 inch pieces.
- *This is my go to Ninja mini food processor for all dressings.