



Potatoes with Whipped Feta Dressing

By Chef Veera Gaul, Ph.D.



Ingredients

- 1 lb new baby potatoes, scrubbed and halved (Yukon gold or red potatoes)
- 2-3 radishes, thinly sliced into rounds
- 1 box of radish or other spicy micro greens (See Chef Note)
- ½ cucumber, deseeded, quartered and sliced
- 2-3 tablespoons snipped chives
- 8 oz feta cheese, crumbled
- 4-5 tablespoons Greek yogurt or sour cream
- 4 tablespoons freshly squeezed juice from one medium lemon
- 2 heaped tablespoons O&V [Allioli Dip seasoning mix](#) *
- ¼ cup chopped mint
- ¼ cup chopped basil
- Sprinkle of **Fleur de Sel** *
- Fresh Cracked pepper
- Fresh basil and chives to garnish (including chive/basil flowers if available)

Preparation

Cook the potatoes in lots of well salted boiling water until tender but not mushy. Drain, return to the hot pan for a few minutes (see Chef note) and then transfer to a large serving bowl. Once the potatoes are cool, add the sliced radishes, and cucumber

In a small bowl place the dry Alloli dip mix and add the lemon juice. Let sit for 5 minutes to hydrate the dry seasoning mix.

In a blender or small food processor blend together the feta, yogurt, and lemon juice and Alloli dip mixture.

Remove to a bowl, fold in the chopped mint and basil, and season with fresh cracked pepper (you shouldn't need more salt as feta is usually salty enough).

Add enough dressing to the potato, cucumber, radish mixture to generously coat the vegetables. Gently fold in the chopped chives, and microgreens and serve garnished with some basil leaves and flowers as well as a sprinkle of fleur de sel.

Serves 4-6

Total Time: 15 minutes

Chef Note

Micro greens pack tremendous flavor and antioxidants, and I love using them in salads, on appetizers or over home-made pizza. In this potato dish a nice spicy arugula, radish or kohlrabi green adds balance to the creamy dressing. Feel free to substitute with regular arugula, watercress or radish greens if you prefer.

I recommend draining potatoes and then returning to the hot pan for a few minutes to allow the latent heat of the pan to evaporate the excess moisture of your potatoes. This is great for potato salads or mashed potatoes, so that you don't end up with excessively moist and therefore mushy potatoes.

Notes

* The [Alloli Dip](#) is an easy way to get tremendous garlicky flavor into this dressing. If you prefer you can use a combination of crushed fresh garlic, chopped parsley, lemon zest and onion powder to get a similar flavor profile.

I love the delicate texture and mild saltiness of the **Fleur de Sel**, which is available at most [Oil & Vinegar stores](#) but feel free to use a kosher salt instead.

Categories: Snacks & Sides, Soups & Salads, Vegetarian, Gluten Free, Easy BBQ Side, New Potato, Allioli Dip, Micro Greens, Potato Salad, Whipped Feta Dressing, Basil, Mint, Chives, Fleur de Sel, Easy Accompaniment