KIKKOMAN

# Baked crushed potatoes with soy, lemon and thyme yoghurt and feta cheese

Total time **60 mins** **10 mins** preparation time **50 mins** cooking time

Nutritional facts (per portion):
**1,532 kJ / 366 kcal**

Fat: **16.4 g** Protein: **6.8 g**
Carbohydrates: **46.3 g**

## INGREDIENTS

**2 portion(s)**

| | |
|---|---|
| **600 g** | potatoes |
| **0.5 tsp** | salt |
| **3 tsp** | Kikkoman Naturally Brewed Soy Sauce |
| **3 tbsp** | olive oil |
| **0.25 tsp** | pepper |
| **1** | lemon |
| **1 tbsp** | thyme leaves |
| **150 g** | Greek yoghurt |
| **80 g** | feta cheese |
| **1** | garlic clove |

## PREPARATION

### Step 1

**600 g** potatoes - **0.5 tsp** salt
Boil the potatoes in their skins in salted water until tender. Drain and dry.

Place them on a baking tray lined with parchment paper and crush each one with the bottom of a jar or glass.

### Step 2

**2 tsp** Kikkoman Naturally Brewed Soy Sauce - **3 tbsp** olive oil - **0.25 tsp** pepper - **0.5** lemon - **0.5 tbsp** thyme leaves
Grate the zest and squeeze the juice from the lemon. Mix the Kikkoman Soy Sauce, olive oil, pepper, lemon juice, lemon zest and thyme in a bowl. Coat each potato with the marinade using a brush.

Bake at 200 °C for about 30 minutes.

### Step 3

**150 g** Greek yoghurt - **1 tsp** Kikkoman Naturally Brewed Soy Sauce - **0.5** lemon - **80 g** feta cheese - **1** garlic clove - **0.5 tbsp** thyme leaves
Mix the yoghurt with the Kikkoman Soy Sauce, lemon juice, crushed feta cheese and a pressed garlic clove.

Pour the sauce over the baked potatoes. Sprinkle with fresh thyme and lemon zest.