

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	<u>Kikkoman Naturally Brewed Soy Sauce</u>
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.