

Potatoes in Mediterranean Sauce



Serves 6 Prep 30 mins

Cooking 50 mins

Easy

Ingredients

1kg baby potatoes, unpeeled, halved
1 tbsp olive oil
2 onions, finely chopped
1 tsp sweet paprika
425g can chopped tomatoes
2 tbsp lemon juice
1/2 tsp grated lemon rind
2 tsp soft brown sugar
3 tsp tomato paste
1/2 tsp dried thyme
12 Kalamata olives (optional)
150g feta cheese, cubed
1 tbsp chopped fresh parsley

1. Boil the potatoes until just tender. Heat the olive oil in a large saucepan, add the onion and cook until soft and golden. Add the paprika and cook for another minute.
2. Stir in the tomato, lemon juice, lemon rind, sugar, tomato paste and thyme. Simmer, cover, for 5 minutes and then add the potato and toss to coat. Simmer, covered for 20 minutes or until the potatoes are cooked through. Stir occasionally to prevent burning.
3. Remove the pan from the heat & just before serving, stir through the olives (if using) & feta. Season to taste and scatter the parsley over the top.