**Za’atar Spiced Potatoes with Turmeric Yogurt, Pomegranate and Mint**



**Description:** Crispy potatoes seasoned with a fragrant Armenian blend of spices and herbs then served on a bed of turmeric yogurt, pomegranate and fresh mint.

**Servings:** 8

**Preparation Time:** 15 minutes

**Cooking Time:** 35 minutes

**Total Time:** 50 minutes

**Potato Type:** Yellow Potatoes

**Course:** Appetizer, Side Dish, Entrée, Lunch, Dinner

**Ingredients**

*For the Potatoes:*

* 2.2 pounds (1kg) Medium Yellow Potatoes, washed
* 6 cups (1500ml) Water
* 4 each (20g) Garlic Cloves, crushed
* ¼ cup (60ml) Lemon Juice
* ½ teaspoon (2ml) Liquid Smoke (Optional)
* 1 tablespoon (10g) Garam Masala (Optional)
* 2 tablespoons (30ml) Extra Virgin Olive Oil
* ¼ cup (25g) Za’atar Seasoning
* ½ tablespoon (4g) Fine Sea Salt

For the Turmeric Yogurt:

* 2 cups (480ml) Plain Greek Yogurt
* ¼ cup (60ml) Freshly Squeezed Orange Juice
* 2 tablespoons (30ml) Honey
* 1-1/2 tablespoons (10g) Turmeric
* ½ teaspoon (1g) Freshly Ground Black Pepper

For the Charred Onion:

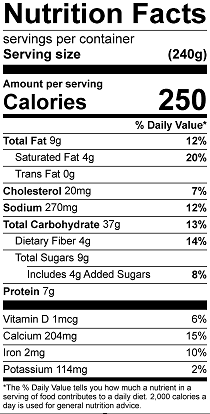
* ½ each (100g) Medium Red Onion, cut in half

*To Plate:*

* ½ cup (120g) Pomegranate Seeds
* ¼ cup Fresh Mint Leaves, torn

**Preparation**

1. To make the Za’atar potatoes, preheat an oven to 450 F (232 C). In a large pot, combine the potatoes, water, garlic, lemon juice, liquid smoke, and garam masala. Bring the pot to a boil over medium high heat. Reduce the heat to a simmer and cook for 20-25 minutes until the potatoes are fork tender.
2. Drain the potatoes, discard the garlic cloves. Place the potatoes on a non-stick baking sheet or a baking sheet lined with aluminum foil.
3. Crush the potatoes slightly using the palm or your hand or the bottom side of a glass cup. Drizzle the potatoes with the olive oil and place into the oven. Cook the potatoes in the oven for 8-10 minutes or until they are crispy. Sprinkle the potatoes with the za’atar spice and salt and return to the oven for 3-5 minutes longer.
4. Remove the potatoes from the oven and keep warm.
5. To make the turmeric yogurt, combine the yogurt with the orange juice, honey, turmeric and black pepper. Stir till combined and keep cold until ready to use. This can be made the day before.
6. For the charred onion, simply heat a cast iron pan over high heat. Place the onion cut side down into the cast iron pan and cook for about 3-5 minutes or until the cut side of the onion is nicely charred. Slice pieces of the charred onion, and reserve until ready to use.
7. To plate, spoon some of the turmeric yogurt onto a serving platter.
8. Arrange the za’atar potatoes on top, followed by the charred onion pieces, pomegranate seeds and fresh mint.
9. Serve right away and enjoy!



Vitamin C: 17.5mg