**Greek Isles Mashed Potato Board**

****

**Program:** Consumer

**Short Description:** A fun way to utilize leftover mashed potatoes!

**Long Description**: Red mashed potatoes flavored with roasted garlic and lemon juice topped with kalamata and green olives, thinly sliced red onions, cherry tomatoes, cucumbers, crumbled feta cheese, and dill.

**Servings/portion size:** 10

**Preparation Time:** 30 minutes

**Cooking Time:** 20 minutes

**Total Time:** 40 minutes

**Potato Type:** Red Potatoes

**Course:** Brunch, Lunch, Dinner, Snack, Side, Appetizer

**Ingredients:**

Roasted garlic mashed potatoes:

* 5 each (726 g) Red Potatoes
* ½ cup (48 g) Almond Meal
* ½ cup (152 g) Roasted Garlic
* ¼ cup (60 ml) Olive Oil
* ¼ cup (60 ml) Lemon Juice

Toppings:

* ½ cup (90 g) Kalamata Olives (Halves)
* ½ cup (90 g) Green Olives (Halves)
* ½ cup (120 g) Cucumbers (Diced)
* ½ cup (100 g) Cherry Tomatoes (Halves)
* ¼ cup (30 g) Capers
* ½ cup (75 g) Feta Cheese (Crumbles)
* ¼ cup (3 g) Dill, Fresh
* ½ tbsp (9 g) Salt
* ½ tbsp (7 g) Black Pepper, Ground

On the side:

* 1 package Pita Bread (Optional)

**Preparation:**

1. Gather all ingredients and equipment needed.
2. Rinse and peel red potatoes, then cut them into small cubes, place in a large pot, and fill with enough water to cover the potatoes. Then turn on to high heat and bring to a boil, then reduce heat to a simmer and cook potatoes for 30 minutes or until they are fork tender. Drain water and shake off excess liquids. And then place potatoes in a bowl, and add roasted garlic then using a food mill, hand/stand mixer, or a fork, mash potatoes until smooth or desired consistency. And let cool down and set aside.
3. In a frying pan or skillet, on low medium heat, add oil and garlic cloves and slowly cook until soft and comes to a translucent light golden-brown color.
4. In a large bowl, add mashed potatoes, roasted garlic, almond meal, lemon juice, salt, and black pepper, and mix incorporated fully.
5. To serve, spread mashed potatoes evenly onto the board and top with cherry tomatoes, kalamata olives, green olives, red onions, cucumbers, capers, feta cheese crumbles, and dill, then finish with a drizzle of olive oil. Serve pita on the side (optional).



Vitamin C: 14.15 mg