

Feta Potato Boats

Recipe By *Sina Mizrahi*



Cooking and Prep:  1
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Relish by Binah
Magazine

These cheesy little potato boats are everything comfort food should be. The salty feta, crispy greens, and cheesy, pillowy potato makes them addictive. They'll be on "repeat" all winter long.

Ingredients (8)

Main ingredients

- 8 medium golden potatoes, whole, scrubbed
- 1 teaspoon **Bartenura Olive Oil**
- 1/4 cup crumbled feta cheese
- 2 deli slices mozzarella cheese, roughly cut

- 1 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1 cup dark leafy greens (such as arugula or spinach)
 - chopped chives, as a garnish
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Start Cooking

For the Potatoes

1. Preheat oven to 400 degrees Fahrenheit. Place the potatoes on a rimmed baking sheet, brush them with oil, and roast until tender, about 35–40 minutes. Remove from oven and allow to cool slightly, until comfortable to handle.
2. Slice the potatoes in half. With a spoon, hollow out each potato to create a bowl shape. (Depending on the potatoes' size, remove 1 to 2 teaspoons from each. You can use the filling for other purposes, such as adding to soups or making mashed potatoes.)
3. Place the feta and mozzarella into the hollow potato, season with salt and pepper, and top with the greens.
4. Return to oven and bake for an additional 15–20 minutes or until the cheese is bubbly. Serve immediately, garnished with chives.