

Mediterranean Smashed Potatoes With Tahini Drizzle

Recipe By *Sina Mizrahi*



Cooking and Prep:  50
m

Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Gluten Free,
Low Fat, Vegan

Source: Relish by Binah
Magazine

I've always cooked with a strong Mediterranean and Israeli influence, but having just moved to Eretz Yisrael makes it more pronounced. These smashed potatoes are delicious on their own, but topping them with salad gives them a fresh twist. These are a great side dish for grilled meat or even eggs.

Ingredients (22)

Tahini Drizzle

- 2 tablespoons **Haddar Tahini Paste**
- 5 tablespoons water
- 1 teaspoon salt
- 1/2 teaspoon pepper
- juice from 1/2 lemon

Potatoes

- 6-8 medium potatoes (any kind), whole and scrubbed
 - Bartenura Olive Oil**
 - salt
 - pepper
-

Topping

- 1/2 (15 oz) can **Haddar Chickpeas**
 - 10 cherry tomatoes, quartered
 - 1-2 Israeli cucumbers, diced
 - 4-5 radishes, diced
 - 1/4 red onion, finely chopped
 - 3-4 **Gefen Pitted Olives**, sliced
 - 1/2 bunch parsley, finely chopped
 - 1/2 bunch cilantro, finely chopped
 - 2-3 mint leaves, finely chopped
 - salt, to taste
 - pepper, to taste
 - 1 teaspoon **Bartenura Olive Oil**
 - mixed greens (*optional*)
-

Start Cooking

For the Potatoes

1. Place the potatoes in a large pot of salted water. Bring to a boil and cook until tender, approximately 35 minutes. (Do not overcook or they will be too mushy.)
- 2.

Preheat the oven to broil. Carefully transfer each potato to a rimmed baking sheet, lightly mash each one with a glass, and drizzle with olive oil, salt, and pepper.

3. Broil for 10 to 15 minutes or until the potatoes crisp and the edges brown.

For the Topping

1. Meanwhile, to prepare the topping, combine the chickpeas, tomatoes, cucumbers, radishes, red onion, olives, parsley, cilantro, and mint in a large mixing bowl.
2. Season with salt, pepper, and olive oil. Mix well and set aside.

For the Tahini

1. To prepare the tahini drizzle, mix the tahini paste with salt, pepper, and lemon juice.
2. Stirring constantly, add the water in small increments, until it reaches a creamy consistency.

To Assemble

1. Remove the potatoes from oven and transfer to a serving plate.
2. Top with the salad mixture and drizzle generously with tahini.