

## Warm Potato-Tomato Salad

Recipe 141 of 365

Ahhh, one of my favorite combinations (tomatoes, olives, herbs), done yet another way. You could substitute fresh thyme, rosemary, or basil for the fresh oregano.

TIME: 10 minutes active time, plus roasting

MAKES: 6 servings

1 pound small red potatoes, scrubbed and halved

2 tablespoons finely chopped fresh oregano

Juice of 1 lemon

1/4 cup pitted Kalamata olives, finely chopped

1 tablespoon olive oil

Salt and freshly ground pepper

1/2 pound grape tomatoes

1/4 cup crumbled feta cheese

Preheat the oven to 400 degrees.

Place the potatoes, oregano, lemon juice, olives, and olive oil in a baking dish and toss to combine. Season to taste with salt and pepper, and mix again.

Roast the potatoes for 30 minutes. Add the grape tomatoes, stir to combine, and bake another 15 to 20 minutes, or until the potatoes are cooked and the tomatoes are soft and a few are beginning to split. Serve warm, topped with the crumbled feta.