

# Greek-Style Potato Nachos

This delicious dish layers baked lemony potatoes with tzatziki, fresh vegetables, and hummus, topped with olives and pistachios. A fresh take on nachos that's sure to please!

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## PREP TIME

20 minutes

## COOK TIME

30 minutes

## TOTAL TIME

50 minutes

**Servings** 2

**Course** Appetizer

**Cuisine** Greek-Inspired

**Keyword** cucumber, Easy, Easy Dinner, garlic, High Protein, hummus, lemon, lentils, Nutritious, onions, potatoes, tomato

## Ingredients

- 21 oz small potatoes
- 1 lemon juice and zest, divided
- 1 tsp dried oregano
- 1 tbsp olive oil
- ½ cup dairy-free yogurt I used soy
- 1 garlic cloves minced
- 1 cucumbers cut in half
- 3 tbsp fresh dill finely chopped
- 5.5 oz cherry tomatoes finely chopped
- 1 cucumbers
- ¾ cup black lentils cooked
- ⅓ cup hummus I used regular and beetroot hummus
- 9 kalamata olives pitted and chopped
- ¼ cup pickled onions see notes
- 2 tbsp pistachios roughly chopped
- sea salt flakes to taste
- freshly cracked black pepper to taste

## Instructions

1. **Prepare the potatoes:** Preheat the oven to 400 °F (fan-assisted). Wash the potatoes thoroughly, leaving the skin on. Slice the potatoes sideways to about ⅓ inch (3mm).

Transfer them into a bowl and combine with the oregano, olive oil, lemon zest, juice of half of the lemon (about 1 tbsp), and a pinch of salt and pepper. Spread onto a baking tray. Ensure the potatoes are arranged in a single layer, not piled on top of one another (use a second baking tray if necessary). Bake on the middle rack of the oven for 30 minutes, rotating the tray halfway (see notes) until the potatoes are golden.

2. **Prepare the Tzatziki:** Shred half of the cucumber, place it into a clean cloth, and squeeze out the excess water (see notes). Transfer the cucumber into a bowl, along with the dill, minced garlic, the remaining lemon juice, a pinch of salt and pepper, and the yogurt. Mix to combine.
3. Finely chop the second half of the cucumber.
4. On a large plate, layer the cooked potatoes, followed by the tzatziki, chopped tomatoes, lentils, and chopped cucumber. Using a spoon, place some dollops of hummus across the dish. Top with pickled onions, olives, and chopped pistachios, and enjoy immediately!

## Notes

**Pickled onions:** Pickled onions are super quick and inexpensive to make. They add so much flavor. Try my Easy Pickled Onion recipe. However, if you don't have them on hand, you could substitute with 1/2 a finely chopped red onion and add a squeeze of lemon. Soaking the raw chopped onions in water for a few minutes, will remove some of the pungent taste. Finely chopped scallions would also work here.

**Oven Temperature:** All ovens are slightly different and sometimes cook unevenly. Mine, for example, cooks more at the front, near the window. Rotating your trays ensures even baking. If you're using 2 trays, you might need to cook the potatoes a little longer.

**Cucumber water:** Don't waste it! It's great for mocktails! It pairs well with tonic or sparkling water, a slice of grapefruit, and fresh rosemary, for example.

### Nutritional Information - Per Serving

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**Calories** 628kcal | **Carbohydrates** 92g | **Protein** 21g | **Fat** 22g | **Sodium** 470mg | **Fiber** 16g | **Vitamin A** 46IU | **Vitamin C** 84mg | **Calcium** 142mg | **Iron** 7mg