

Potato gratinated with feta

Quick facts

Active time: 15 minutes
Total time: 35 minutes
Nutritional value: 350 kcal per person

Ingredients for 4 people

4 dl Tomato sauce
8 Large, boiled potatoes
200 g Feta
1 TSP. Dried oregano
4 TBSP. Olive oil
some Pepper

Preparation

- 1) Preheat the oven to 180 degrees.
- 2) Pour the tomato sauce into an ovenproof dish.
- 3) Cut the potatoes in half and place into the sauce.
- 4) Rub the feta cheese with a coarse grater and season with oregano and pepper.
- 5) Sprinkle the potato halves with the seasoned feta cheese and drizzle with oil. Arrange and serve with salad.