

## Greek-Style Potatoes

Serves 4



*Leftover baked potatoes make this an easy-to-pre dish. Alternatively, microwave potatoes in the microwave while the kale cooks.*

Ingredients	Instructions
4 cups kale, stemmed and chopped into ½ - 1" pieces ¼ tsp. sea salt 1 cup water, plus more as needed	In a large, heavy-bottomed skillet combine kale, salt and water. Cover and bring to a boil, then reduce heat to low and simmer until kale is tender to taste, about 10-15 minutes. Remove to a serving bowl and rinse pan.
1 Tbsp. + 2 tsp. olive oil 1 med. onion (preferably red), diced to ½"  2 to 4 Tbsp. chopped fresh garlic (or 1-2 Tbsp. jarred garlic) 2 tsp. dried leaf oregano 2 tsp. dried leaf basil ¼ tsp. dried leaf thyme	Heat 1 Tbsp. oil in same skillet pan over medium heat until hot but not smoking. Add onion and sauté until lightly browned, about 5-10 minutes.  Push onions to sides of pan and pour 2 tsp. oil into center. When just warm, add garlic and spices to it and cook gently just a couple minutes until fragrant. Stir into onion.  Remove to serving bowl with kale.
1-2 Tbsp. olive oil 1½ lbs. potatoes, pre-baked (preferably from about 2 Russets, or 4 med. Yukon Gold or red or potatoes, cubed to about ¾-1"	Heat oil in skillet over medium heat until hot but not smoking. Add potato cubes and fry, turning occasionally, until browned on most sides.  Add kale and onion mixture and stir gently to combine.
4 med tomatoes, diced to about ½-¾" 2-4 Tbsp. kalamata olives, chopped lightly ½ cup broth, plus more if needed	Stir in tomatoes, olives and broth. Simmer over low heat about 10-15 minutes to allow flavors to meld and broth to evaporate, adding a little more broth if needed to prevent burning.
1-2 cups feta cheese, optional	Top with feta cheese, if desired, cover briefly to melt a little. Taste and adjust seasonings before serving.

## NOTES

**Kale** can be a tough character, so be sure to remove the stems, cut it quite small and cook in the salt water until it's tender to your taste.

**Russet Potatoes** make the best baked potatoes--and leftover hash browns. But I made the dish with Yukon Golds which are also just fine. Save time by planning a meal with baked potatoes one night and making leftovers a couple nights later.

**Prepared Garlic** (the kind that comes in a little jar) can save even more time. Don't be afraid to use it if it helps make nourishing meals more doable!



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