

## Calabrian Chile-Honey Potatoes with Lemon Garlic Labne and Feta

Serves: 4-6

Active time: 25 minutes

Total time: 1 hour 15 minutes

4 pounds Yukon gold potatoes (about 10 medium potatoes)

Kosher salt, to taste

½ teaspoon baking soda

½ cup labne (or Greek yogurt)

2 garlic cloves, grated

½ lemon, zested and juiced

4 tablespoons finely chopped fresh dill, divided

Freshly ground black pepper, to taste

¼ cup olive oil

1 tablespoon chopped Calabrian chiles

2 teaspoons honey

⅓ cup crumbled feta cheese

In a large pot or Dutch oven, cover potatoes with 2 inches of cold water. Heavily salt the water and add baking soda. Bring to a boil then reduce to a heavy simmer. Cook potatoes until fork tender (there should be no resistance), 12-15 minutes. Drain and let cool slightly.

Once potatoes are cool enough to handle, transfer them to a cutting board and chop into roughly 1-inch pieces. Transfer to a colander and vigorously shake to scuff up the potatoes until you see a nice film of grit form (it's ok if the skin peels away and if the potatoes look fuzzy and broken down, that's what we're going for).

Line two sheet pans with parchment paper, preheat oven to 425F, and place a rack in the upper and lower third of the oven.

Transfer potatoes to a sheet pan and toss with olive oil and Calabrian chiles. Season with salt and divide potatoes between two sheet pans, ensuring the potatoes are spaced out in a single layer. Bake until golden brown and crispy, 30-35 minutes, rotating and switching pans and tossing potatoes around on the sheet pans halfway through.

While the potatoes are baking, make the labne. In a small bowl, mix labne, lemon zest, lemon juice, garlic, and 2 tablespoons dill. Season to taste with salt and pepper. Keep chilled until ready to use.

Once potatoes are out of the oven, drizzle potatoes with honey and season with salt, if needed.

Spread labne on a plate or serving platter. Top with potatoes, feta, and remaining 2 tablespoons dill. Serve immediately.