

Roasted Potato Tzatziki Bowls



Ingredients

- 1½ pounds baby gold potatoes, halved
- 6 tablespoons extra-virgin olive oil, divided
- 1 teaspoon salt, divided
- ½ teaspoon ground pepper
- 1 large English cucumber, halved crosswise and divided
- 1¼ cups whole-milk plain strained (Greek-style) yogurt
- 2 tablespoons lemon juice
- 2 teaspoons finely chopped fresh dill, plus more for garnish
- 1 teaspoon finely chopped fresh mint
- 2 medium cloves garlic, grated (½ teaspoon)
- 1 (15-ounce) can no-salt-added chickpeas, rinsed
- 1 cup cherry tomatoes, halved (from 1 pint)
- ½ cup thinly sliced red onion

Source: [Eating Well](#)

Directions

Preheat oven to 450°F with a baking sheet positioned on the center rack. Place halved potatoes in a large bowl. Add 2 tablespoons oil, ½ teaspoon salt and ½ teaspoon pepper; toss to coat. Pour onto the preheated baking sheet and carefully spread into an even layer. (Do not wash the bowl.) Roast until golden brown and tender, about 35 minutes. Remove from oven and let cool on baking sheet.

Meanwhile, grate 1 cucumber half on the large holes of a box grater; place on a clean kitchen towel and squeeze over the sink to remove excess liquid. Place in a separate medium bowl and add 1¼ cups yogurt, 2 tablespoons lemon juice, 1 tablespoon oil, 2 teaspoons dill, 1 teaspoon mint, the grated garlic and ¼ teaspoon salt; stir to combine. Chop the remaining cucumber half; place in the empty reserved bowl. Add rinsed chickpeas, halved tomatoes, ½ cup red onion, 2 tablespoons oil and the remaining ¼ teaspoon salt; toss to coat.

Spread the yogurt mixture in 4 shallow bowls. Top with the roasted potatoes and the chickpea mixture. Drizzle the bowls with the remaining 1 tablespoon oil. Garnish with dill, if desired.

This recipe is best enjoyed on the day it is made.