

## Seasonal Eating

# Greek Baked Potatoes

- 1 large Idaho or russet potato
- 1 tablespoon + 1 teaspoon olive oil
- 1/2 teaspoon Greek seasoning
- 1/8 teaspoon garlic powder
- 3 tablespoons chopped Kalamata olives
- 3 tablespoons crumbled feta cheese

Scrub any dirt off the outside of the potato under water and dry. Poke the potato with a knife in several places. Place directly on the rack in a 400 degree oven and bake for 1 hour or so until tender when poked with a fork and crunchy on the outside. Remove from oven and cut in half lengthwise. Scoop the flesh into a bowl, leaving the skins intact on a serving plate. Add the oil, Greek seasoning and garlic powder to the potato flesh and mix together gently, breaking up large clumps but not mashing the potato. Spoon back into the potato skins and sprinkle with olives and cheese.