

Crispy Smashed Potatoes & Halloumi with Sour Cream, Italian Chili & Fresh Herbs

Gather & Feast

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An instant crowd pleaser, crispy golden potatoes and halloumi, with dollops of creamy yoghurt, quick-pickled red onion, some fresh herbs, and a drizzle of Italian-style chilli. It's a simple yet impressive combination and ideal for entertaining, kind of like roast potato nachos. This one is perfect as a snack or starter, or a main with a crispy green salad.

SERVES 6-8 | **PREP** 20 min | **COOK** 1 hr | **TOTAL** Approx 2 hrs (+ cooling and optional overnight rest)

INGREDIENTS

Pickled Red Onion

- 1 large red onion, peeled and thinly sliced
- 1 tablespoon sugar
- 1 tablespoon salt
- 1/2 cup vinegar (red wine, apple cider or distilled)
- 1/2 cup boiling water

Crispy Smashed Potatoes & Halloumi

- 1.6kg white washed potatoes, cut into quarters
- 225g halloumi, sliced into 2cm batons

Toppings

- 250g (1 cup) thick unsweetened full-fat Greek yoghurt (or use a mix of 1/2 sour cream and 1/2 yoghurt)
- A handful of fresh basil leaves
- A handful of fresh tarragon leaves (or fresh oregano, if you prefer)
- Zest of 1 lemon
- Calabrian or Italian Style Chilli, to taste (I've used Bippi Italian Style Chilli)



METHOD

Pickled Red Onion (Can be made several days in advance)

1. Place the sliced onion in a heatproof glass jar or container.
2. Add the sugar, salt, vinegar and boiling water. Stir to combine.
3. Set aside to cool completely, then seal and refrigerate for up to 2 weeks.

Crispy Smashed Potatoes & Halloumi

1. Add the quartered potatoes to a large pot and cover with cold water. Season generously with salt.
2. Bring to a boil, cover, reduce the heat and simmer for 45 minutes, or until the potatoes are soft.
3. Drain well, then spread the potatoes onto a tray or plate to cool completely.
4. For extra-crispy results, refrigerate overnight (they can be boiled up to 3 days ahead).
5. When ready to roast, preheat your oven to 200°C/390°F.
6. Line two large baking trays with baking paper. Place the cold potatoes on the trays and flatten gently using your hands, a mug or a sturdy glass. (Place a piece of baking paper between the potatoes and the pressing object to prevent sticking.)
7. Drizzle generously with about 4 tablespoons of extra virgin olive oil.
8. Roast for 45 minutes, or until golden and crisp.
9. Add the halloumi batons to the trays and roast for a further 15 minutes, until golden.
10. Remove from the oven, sprinkle with flaky sea salt, and arrange everything on a large serving platter.
11. Dollop over the yoghurt (or sour cream mix), scatter the pickled red onions, herbs and lemon zest. Finish with a small squeeze of lemon juice and a drizzle of Calabrian or Italian Style Chilli to taste.

NOTES

Make-ahead tip: Boil and cool the potatoes up to 3 days before roasting - this helps them dry out and crisp up beautifully in the oven.

Chilli note: The Italian style chilli adds a beautiful spicy savoury kick without overpowering - use as much or as little as you like.

Serving idea: This dish makes a brilliant side for BBQ meats or can easily stand alone as a hearty vegetarian meal or snack to share.

Storage: Best served fresh, but leftovers can be reheated in a hot oven to revive their crispness, then add a little extra fresh yoghurt, herbs, pickled onions and chilli to serve.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/crispy-smashed-potatoes-halloumi-sour-cream-italian-chili-fresh-herbs>

Let me know if you make the recipe! x @gatherandfeast