

Super Green Loaded Baked Potatoes with a Creamy Green Tahini Dressing

Gather & Feast

By [Ashley Alexander](#)

Here's a deliciously warm and hearty baked potato dinner with a burst of freshness from that fresh and crunchy winter slaw with zingy yet creamy tahini herb dressing.

SERVES 4-6 | **PREP TIME** 15 minutes | **COOK TIME** 1 hour | **TOTAL TIME** 45 minutes

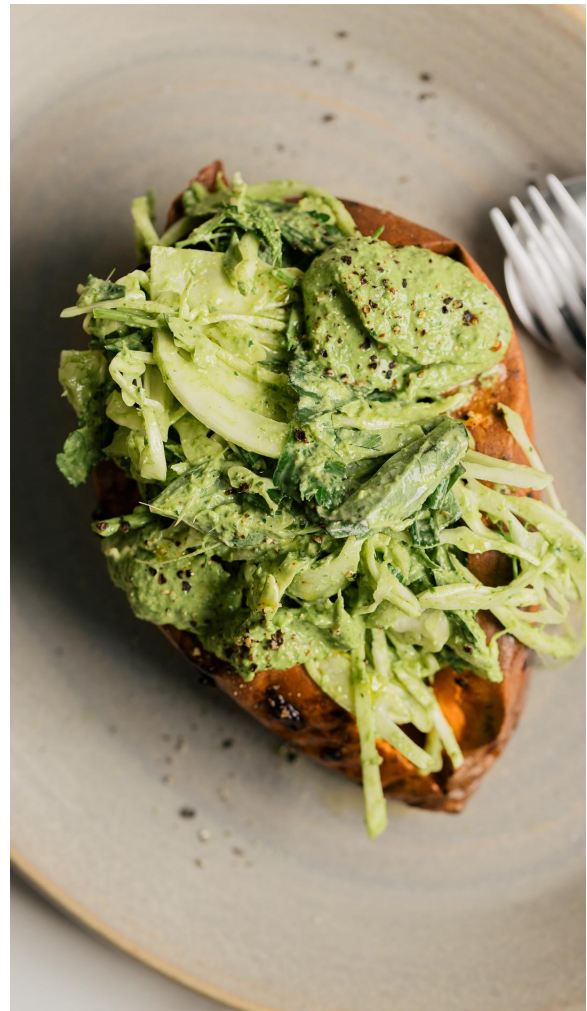
INGREDIENTS

Super green loaded baked potatoes

- 6 medium-sized white potatoes or 6 small sweet potatoes
- Extra virgin olive oil
- Flaky sea salt
- 1/4 head white cabbage
- 1 bulb fennel
- 1 lemon
- 1 handful fresh flat-leaf parsley leaves
- 1 handful fresh basil leaves
- Small handful fresh chives

Creamy green tahini dressing

- 1 large handful fresh parsley stalks and leaves
- 1 large handful fresh basil stalks and leaves
- 1 handful fresh chives
- 1/3 cup hulled tahini
- 1/3 cup extra virgin olive oil
- 2 tablespoons maple syrup or honey
- 1/2 teaspoon sea salt
- 1-2 fresh cloves garlic
- Freshly ground black pepper
- Water to loosen if needed



METHOD

Browned butter

1. Preheat your oven to 200°C/392°F.
2. Prick the potatoes all over with a fork.
3. Rub them with a little extra virgin olive oil, sprinkle with salt, then place them onto a baking tray.
4. Bake the potatoes at 200°C/392°F for roughly 1 hour to 1 hour 20 minutes, until the skins are crispy and the centre is soft and fluffy.
5. Remove from the oven and allow to cool slightly.
6. Next, add all of the dressing ingredients to a blender and blend until smooth. Add a splash of cold water to loosen if needed. The dressing should have a thick creamy consistency. Set aside.
7. Finely slice the fennel and squeeze over the juice of half a lemon (this will help prevent browning), then add the fennel to a large bowl.
8. Finely slice the cabbage and add to the bowl with the fennel.
9. Add the fresh herbs and toss to combine.
10. Add a few large dollops of the dressing to the salad and toss to combine.
11. Slice the potatoes open and top with generous spoonfuls of the salad and extra spoonfuls of the dressing.
12. Sprinkle with freshly cracked black pepper and a drizzle of extra virgin olive oil (optional).
13. Serve and enjoy.

NOTES

Feel free to change up the herbs. Instead of parsley, basil, and chives, you could use a mix of parsley and coriander. Or parsley, coriander, and chives. Or simply just parsley or basil.

You could also add extra toppings like sliced avocado, feta cheese, or a fresh grating of parmesan.

This is a great recipe to meal prep as all of the prepared elements can be stored separately in the fridge for 2-3 days.

Store any leftover dressing for up to 5 days in the fridge in an airtight jar and use it over salad, eggs, etc.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/super-green-loaded-baked-potatoes-creamy-green-tahini-dressing>

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