**GREEK POTATO STEW**

**INGREDIENTS**

8 medium potatoes, peeled and cut into chunks

1 medium red onion, finely chopped

2 cloves of garlic, finely chopped

1 tbsp tomato paste

1 tin Italian chopped tomatoes

1 vegetable stock cube/pot

1/2 a cup olive oil

1 tbsp salt

1/2 tsp freshly ground pepper

2–3 tbsps chopped parsley

**METHOD**

* Peel and cut the potatoes into 2.5 cm chunks, finely chop (or grate) the onion and garlic and set aside.
* Heat a large pot over medium-high heat. Add the olive oil and onion and sauté until softened. Stir in the garlic and sauté for 1 more minute. Add the tomato paste and cook for 1 more minute.
* In the same pot add the tomatoes, the potatoes, sprinkle with chopped parsley and season with salt and pepper. Add just enough warm water and the stock, to cover the potatoes (whilst stirring occasionally) and bring to the boil.
* Turn the heat down to medium, cover and simmer for 30 minutes or until the potatoes are tender.
* Garnish with some grumbly feta and olives.
* Greek potato stew (Patates Yahni) is best served while still warm or at room temperature.