

Golden Potato Wedges with Creamy Green Harissa

April 13th, 2025

This recipe serves: 12

Prep Time: 00:30

Cook Time: 01:00

Green Harissa Potatoes are a great side dish to accompany shawarma or any mid-eastern dish. The addition of Greek Yogurt will provide a creamy texture and will further reduce the "already mild" heat level of the Green Harissa. Par-boiling the potatoes will cut the overall cooking time in half, while the final bake will ensure a nice golden brown texture.

Ingredients:

5 lbs Yukon Gold Potatoes
4 Tablespoons Butter, melted
4 Tablespoon Olive Oil
4 Tablespoons Green Harissa Paste
1/2 Cup Greek Yogurt

Directions:

Par-Boil Potatoes

Scrub the Potatoes clean.
Cut each Potato lengthwise into 8 wedged slices.
Add Water, Salt, and Baking Soda to a 4 quart pot and bring to a rolling boil.
Add the Potatoes and return to a boil.
As soon as a rolling boil is achieved, reduce the heat to medium low and simmer about 10 minutes.
Inserting a fork into each Potato should meet very little resistance.

Bake/Brown the Potatoes

Drain the Potatoes. Hand-dry the Potato pieces to remove excess moisture.

Preheat the oven to 400° F.

Mix the melted Butter and the Olive Oil in a large bowl.

Cover 2 large sheetpans (12x18) with aluminum foil.

Toss the Potato Wedges with the Butter and Oil mixture until fully coated.

Place the Potato Wedges in the sheetpan, in a single layer.

Bake for 15 minutes.

Carefully use a spatula to flip each Potato Wedge.

Bake for another 10 minutes.

Each Potato slice should be tender enough to be pierced easily with a fork and should reach an internal temperature of at least 205° F.

The Wedges should have a nice golden brown color.

Finishing Sauce

In a large bowl, mix the Green Harissa and the Greek Yogurt. Stir until they are well integrated.

Move the Potato Wedges into the large bowl and toss until fully covered with creamy green goodness.

Serve.