

Potato Stew

Turkish Potato Stew with olives and tomatoes - a hearty vegetarian dish ready in 35 minutes. Traditional Mediterranean comfort food recipe.

20 min

PREP

15 min

COOK

35 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 onion
- 3 clove garlic
- 3 potato
- 6 tomato
- 0.5 cup olive
- 4 tbsp olive oil
- 1 tsp oregano
- 0.5 tbsp salt
- 3 bay leaf

Instructions

- 1 Prepare the base**

Heat 4 tablespoons olive oil in a large pot or Dutch oven over medium heat (160°C/325°F).
- 2** Add 1 chopped onion and 3 minced garlic cloves to the hot oil. Cook, stirring occasionally, until the onion is soft and translucent, about 3-4 minutes.
- 3** Stir in 1 teaspoon dried thyme and cook until fragrant, about 30 seconds.
- 4 Add vegetables**

Add 3 quartered tomatoes to the pot and cook, stirring gently, until they begin to break down and release their juices, about 2-3 minutes.
- 5** Add 6 peeled and chunked potatoes along with 0.5 cup olives. Stir gently to combine all ingredients.

6 **Simmer the stew**

Add 1 teaspoon salt, 3 bay leaves, and enough water to barely cover the ingredients (about 2-3 cups). Bring to a gentle simmer over medium-high heat.

7 Reduce heat to low, cover the pot, and simmer until the potatoes are tender when pierced with a fork, about 20 minutes.

8 **Finish and serve**

Remove the lid and continue cooking for 5 minutes to reduce the liquid slightly and concentrate the flavors.

9 Remove and discard the bay leaves. Taste and adjust seasoning with additional salt if needed. Serve hot, drizzled with the remaining 0.5 tablespoon olive oil.

Tips

Choose waxy potatoes like Yukon Gold or fingerlings that hold their shape well during cooking, avoiding russet potatoes which can become mushy.

Cut potatoes into uniform 2-inch chunks to ensure even cooking throughout the stew.

Don't skip the initial sautéing of onions and garlic - this step builds the flavor foundation for the entire dish.

Add tomatoes after the aromatics are properly cooked to prevent them from becoming too acidic or overpowering the other flavors.

Use good quality extra virgin olive oil as it's a primary flavor component, not just a cooking medium.

Keep the heat low during the covered cooking phase to prevent the bottom from burning and allow flavors to develop properly.

The final uncovered cooking stage is crucial for achieving the right consistency - don't rush this step.

Taste and adjust seasoning at the end, as the flavors concentrate during cooking and may need balancing.