

LOVE THY CARROT

real food made with love

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GREEK POTATOES WITH LEMON, OREGANO AND GARLIC

This recipe serves: 4

INGREDIENTS

- 2 pounds new potatoes halved or quartered if large
- 1/4 cup olive oil
- juice from one lemon
- 2 tsp dried oregano
- 3 cloves of garlic, left whole in the skins, smash them with the back of your knife
- 3/4 tsp kosher salt
- 1/4 tsp black pepper, freshly ground
- 1 medium lemon cut into 6 wedges
- zest from one lemon
- fresh oregano to garnish

DIRECTIONS

1. Preheat oven to 400°F. Cover a baking sheet with parchment paper or foil.
2. Place potatoes directly on the baking sheet and toss potatoes with the oil, lemon juice, lemon slices, oregano, garlic, salt and pepper.
3. Roast 30 minutes; remove from oven and stir. Continue cooking until lightly golden and tender, about 15 to 20 minutes more.
4. Transfer potatoes to a serving bowl and toss with lemon zest and garnished with fresh oregano.
5. Taste and add more salt and pepper if needed.

COOKS NOTES

- If you cant find fresh oregano use parsley.
- I love using the new baby potatoes that are in the markets right now but any potato will be delicious.