

GREEK LEMON POTATOES

These Greek LemonPotatoes are a Crunchy, golden, lemon, salty roast roast potato that take basically no effort at all!

Ingredients

10 medium potatoes, peeled

1 1/2 cups chicken stock

1/4 cup olive oil

1/3 cup lemon juice, freshly squeezed

1 clove garlic

1 tbsp dried oregano

2 tsp salt

pinch of pepper

INSTRUCTIONS

- Preheat your oven to 200°C / 390°F.
- Peel your potatoes, and then slice them into half and half again long ways leaving you with wedge shapes. Place in a roasting pan along with the chicken stock, olive oil, lemon juice, garlic, oregano, salt and pepper and toss to coat everything well.
- Bake for 30 minutes, then take out of the oven and flip the potatoes over and bake for a further 30 minutes or until golden. Bake for a further 30 minutes for a more golden colour. Allow to cool for 10 minutes before serving.

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