

Greek Potatoes

Yield: 4 servings

Ingredients:

2 tsp. lemon juice
1 tbsp olive oil
2 tbsp water
1 tsp dried Greek oregano (or fresh rosemary is also good)
4 small russet potatoes, peeled, cut in half
Coarse salt and freshly cracked black pepper

Directions:

1. Preheat oven to 325 degrees F.
2. Whisk lemon juice, olive oil, water, and oregano in a small bowl to blend.
3. Toss potatoes with vinaigrette in a small roasting pan.
4. Season potatoes with salt and pepper.
5. Cover pan with foil and roast potatoes until tender and golden brown, turning occasionally, about 45 minutes.
6. Using metal spatula, loosen potatoes from baking sheet to prevent sticking.
7. Serve