

# Greek Roast Potatoes

**Category:** Vegetable

**Servings:** 4

**Rating:** 10

**Source:** Fairwinds Dining Group

## Description:

These potatoes are a great accompaniment to rack of lamb.

## Ingredients:

potato	5 medium
olive oil	1 tablespoon
lemon juice	2 tablespoons
oregano	1/2 tablespoon
bay leaf	one
sugar	1/2 teaspoon
Sea salt	1/4 teaspoon
pepper	to taste
butter	1 tablespoon

## Instructions:

Cut the peeled potatoes lengthwise into three wedges by first cutting one side off and then the balance in half so that the cut is in the form of a 'T'. Rinse and pat dry.

Prepare a baking dish by covering the bottom with a layer of parchment paper and preheat the convection oven to 350° F. Prepare a mixture of the oil, lemon juice, oregano, bay leaf, sugar, and salt and pepper.

Heat butter and one teaspoon of oil in a pan and sauté the potatoes until they are lightly browned. Transfer them to the baking dish and drizzle the oil mixture over them. Bake until the potatoes are tender and cooked through, about 30 minutes.