



The Best Greek Potatoes

SERVINGS: 6

PREPPING TIME: 10 min

COOKING TIME: 60 MIN

Ingredients

6 Yukon Gold Potatoes

2 Tbsp of Gyaldem Kitchen
Greek Seasoning

2 - Tbsp Fresh Lemon Juice

1/4 Cup - Olive Oil.

1/2 Cup Chicken
broth/stock

Chopped fresh parsley

Salt and Pepper to taste

Instructions

1. Preheat the oven to 390F/200C. While the oven is heating up, peel and slice the potatoes roughly into wedges.
2. Put wedges into a large baking dish (or roasting pan), then begin preparing the simple marinade.
3. Combine all of the marinade ingredients - stir well.
4. Pour the marinade all over the potato wedges in the baking dish.
5. Roast the potatoes (uncovered) for around 40 minutes. Remove from the oven and toss.
6. Return to the oven for another 20 to 30 minutes or until dark golden brown and crispy in parts but tender and creamy inside (taste one to check).
7. Sprinkle fresh chopped parsley over the top before serving.

