

Greek Lemon Potatos

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Ingredients:

- 8 large potatoes (peeled and cut into wedges)
- $\frac{3}{4}$ cup olive oil
- 2 lemons, juiced
- $\frac{3}{4}$ cup water or chicken stock
- Dried oregano, salt, and pepper to taste
- 1 tsp tomato paste (optional, for depth)

Instructions:

1. **Preheat Oven:** Set the oven to 350°F.
2. **Prepare Potatoes:**
Soak the peeled potatoes in cold water for 1-2 hours to remove starch for extra crispiness. Pat dry and toss them in a mixture of olive oil, lemon juice, oregano, salt, pepper, and tomato paste (optional).
3. **Bake:**
Arrange the potato wedges in a baking dish. Add $\frac{3}{4}$ cup water or chicken stock to the pan. Bake for 60-80 minutes, flipping halfway through, until golden and crispy.
4. **Serve:** Garnish with fresh oregano or parsley before serving.

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