

Greek Lemon Potatoes

Ingredients

3 lb Potatoes
3/4 c Olive Oil
5 clv Garlic (peeled and pressed)
2 Lemons (juiced)
3/4 c Chicken Broth
2 t Oregano (dried)
1 t Poultry Seasoning
1/3 c Parsley
0 ds Salt
0 ds Ground Black Pepper

Instructions

- 1.Preheat oven to 390°F. Peel the potatoes and cut them into wedges.
- 2.Combine lemon juice, olive oil, garlic, poultry seasoning, chicken broth, and oregano. Season with a pinch of salt and pepper and mix everything with a whisk.
- 3.Now add potatoes to a 8" square baking dish and pour the liquid broth mixture over them. Mix well so that the potatoes are all coated. Bake for around 40 minutes.
- 4.Take the dish from the oven and flip the potatoes around. Bake for another 40 minutes, then serve on plates with fresh parsley on top.