

Crispy Lemon-Herb Roasted Potatoes

Roasted potatoes are a popular side dish this recipe contains a fresh, zesty flavor of lemon with oregano, reminiscent of the Mediterranean . Enjoy these delicious potatoes with your favorite grilled meat or prepare it for a buffet at your next holiday party!

Yield: 4 servings

Serving Size: 4 oz.

Ingredients:

- 1 pound red potatoes, scrubbed and cut into 3/4 inch pieces
- 3 Tbsp extra virgin olive oil
- 2 Tbsp lemon juice, plus grated zest and additional juice for garnish
- 1/2 tsp dried oregano
- 1/2 tsp onion powder
- 1/2 tsp salt
- 1/4 tsp ground pepper
- Chopped fresh oregano for garnish

Instructions:

1. Preheat oven to 425° F.
2. Toss potatoes with 3 Tbsp oil, 2 Tbsp lemon juice, 1/2 tsp dried oregano, 1/2 tsp each onion powder and salt, and 1/4 tsp black pepper on a large rimmed baking sheet until well coated.
3. Roast, tossing once, until golden brown and crispy - this takes 20-25 minutes.
4. Transfer to a platter. Garnish with lemon zest, lemon juice and/or chopped oregano.

Per Serving: Calories 173 kcal, Carbohydrates 19.1 g, Protein 1.5 g, Sat Fat 2.2 g, Sodium 311.5 mg, Added Sugars 0 g

This recipe was taken from <https://www.eatingwell.com/recipe/8691042/crispy-lemon-herb-roasted-potatoes>