



# Roasted Potatoes

with Oregano, Garlic & Lemon

Jean Trebek's Reliable Recipes  
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A truly delicious side dish... be sure to make some extra because it's so good there never seems to be any leftovers!

Serves 6 - Enjoy!

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## Roasted Potatoes with Oregano, Garlic & Lemon

### **INGREDIENTS:**

3 pounds baking potatoes, peeled and cut into 1 1/2 inch cubes

1/2 cup olive oil

5 garlic cloves, minced

2 teaspoons dried oregano

1 1/2 teaspoons salt

1/2 teaspoon ground pepper

1/2 cup chicken stock

1/3 cup freshly squeezed lemon juice

2 - 3 tablespoons chopped fresh oregano (optional)

### **DIRECTIONS:**

Preheat oven to 400 degrees Fahrenheit.

Place the potatoes cubes in a large cast iron pan or large baking sheet, single layered.

Pour the Olive oil all over them.

Add the garlic, dried oregano, salt and pepper to taste and toss well to ensure an even coating of oil and seasonings are covering the potatoes.

Bake the potatoes for 15 minutes. Add the stock and toss a bit and bake for another 10 minutes more.

Add the lemon juice, toss well and bake for 10 - 15 minutes more, or until the potatoes are cooked through.

Preheat the broiler and broil the potatoes for about 3-5 minutes to achieve a dark golden, crisp.

Sprinkle with some fresh oregano and serve immediately.

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