

Greek Lemon Garlic Roasted Potatoes

INGREDIENTS

2 pounds yukon gold potatoes, cut into wedges
4 cloves garlic, minced
1/2 cup extra-virgin olive oil
1/3 cup lemon juice
2 tablespoons mustard
1 tablespoon dried oregano
1/2 tablespoon dried basil
Kosher salt and freshly ground pepper, to taste

PREPARATION

Preheat oven to 400° F and line a baking sheet with parchment paper or a silicone baking mat.

In a large bowl, whisk together olive oil with garlic, lemon juice, mustard, oregano and basil, and season generously with salt and pepper.

Place in bowl, then toss together until all potatoes are evenly coated in lemon garlic sauce.

Once everything is mixed together, transfer potatoes to baking sheet and place baking sheet in oven. (Optional: top with aluminum foil.)

Bake for 50 minutes, then remove foil, if using, and bake for another 10, or until golden brown.

Remove from oven and let cool 5-10 minutes before serving.