

# Greek-Style Lemon Roasted Potatoes

## Ingredients

3 pounds potatoes, peeled and cut into thick wedges  
1/3 cup olive oil  
2 lemons, juiced  
2 teaspoons salt  
1 teaspoon oregano  
1/2 teaspoon ground black pepper  
3 cups chicken broth

## Directions

Preheat oven to 400 degrees F (200 degrees C).  
Put potato wedges into a large bowl. Drizzle olive oil and lemon juice over the wedges and toss to coat. Season potatoes with salt, oregano, and black pepper; toss again to coat.  
Spread potato wedges in a single layer in a 2 inch-deep pan. Pour chicken broth over the potatoes.  
Roast potatoes in preheated oven until tender and golden brown, about 1 hour.