

# Jenny's Greek Lemon Potatoes

This classic Greek side dish is so full of flavor. Tender potatoes are oven roasted with fresh lemon juice and more until the edges are crispy and golden. And it's such an easy recipe! Use any kind of potato here but I prefer meaty russets – two really big ones. The bigger your pan the better and it should be non-reactive, like glass or Pyrex.

1 1/2 lbs. potatoes, peeled & cut into thick wedges  
1 cup chicken stock  
juice of 2 large lemons (about 1/3 cup)  
1/2 cup chopped onion  
2 cloves garlic, crushed  
3 Tablespoons olive oil  
1/4 teaspoon oregano  
1/2 teaspoon salt  
pepper to taste

1. Preheat oven to 450°.
2. Combine everything in a zip lock bag. Let marinate while oven heats up.
3. Pour potatoes & liquid into a large non-reactive baking dish.
4. Bake uncovered for 45-50 minutes, turning occasionally. If liquid cooks away, add a little more stock or water.
5. If they need more browning, use convection heat if you have it or place under the broiler for a few minutes.

Serves 4