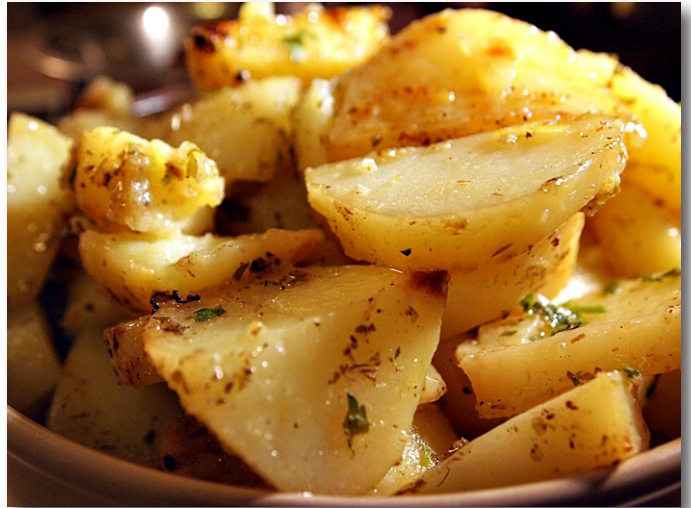




GREEK ROASTED LEMON POTATOES

INGREDIENTS

- 4 potatoes, peeled and cut into chunks
- 2 cloves garlic, minced
- 1/4 cup olive oil
- 1/2 cup water
- the juice of one lemon
- 1/2 teaspoon salt
- freshly ground pepper
- 1/2 teaspoon dried oregano



INSTRUCTIONS

1. Turn your oven on to 475F. Spray a small casserole dish with cooking spray, or baste gently with olive oil. Combine all ingredients in the casserole and toss well. Stir so that the garlic is submerged in the liquid so it doesn't burn.
2. Place in the oven and bake for 20 minutes. Remove from the oven and baste the potatoes, return to the oven for another 20 minutes or until potatoes are cooked through. (This really depends on how big you cut them, I was hungry so I went fairly small.) Serve hot!