
Lulu's Lemon Potatoes

Cook Time: 50-60 min

prep Time: 15 min

total Time: 75 min

servings: 4-6

Ingredients:

5 to 6 large potatoes, about 1½ kilos

1 tablespoon lemon zest

½ cup (120ml) lemon juice

¼ cup (60ml) olive oil

½ cup (120ml) vegetable stock (homemade or stock cube/powder)

4 cloves garlic, minced

1½ teaspoons dried oregano

½ teaspoon salt

¼ teaspoon black pepper

Smoked or Sweet Paprika (optional)

Instructions:

1. Preheat the oven to 400 °F (200 °C). Have a large roasting pan ready, preferably non-stick.
2. To prepare the potatoes, wash and slice thinly, without peeling. You can also do wedges if you prefer, but I like how the thin slices get crispy and caramelize around the edges.
3. Make the lemon sauce by mixing the lemon zest, fresh lemon juice, olive oil, stock, minced garlic and spices.
4. Next, arrange the potatoes onto the roasting pan, it's okay if they overlap, Pour over the lemon sauce, trying your best to distribute evenly. Then sprinkle some paprika all over.
5. Roast for at least 25 minutes or until the potatoes start to brown slightly. At this point, remove the potatoes from the oven and flip them.. This will help them to caramelize and cook evenly. Return the potatoes to the oven and roast for another 20 to 25 minutes or until cooked through.
6. To serve, garnish with finely-chopped parsley and freshly ground black pepper if desired.