

# Greek Lemon Potatoes

Greek Lemon Potatoes—aka Patates Lemonates—might be the ideal way to make potatoes. Though they're often cooked right inside the dish alongside a large piece of roasted meat, this recipe allows you to make this delicious side dish on its own. Tangy and bright from generous amounts of lemon, a batch of these flavorful potatoes are great served with any number of Greek-inspired dishes.

## Ingredients

1/3 c. chicken broth  
1/3 c. extra-virgin olive oil  
1/4 c. freshly squeezed lemon juice  
1 tbsp. kosher salt  
2 lb. Yukon gold potatoes (about 5 to 6 medium), peeled and cut into 1" wedges  
2 cloves garlic, grated or minced  
2 tsp. dried oregano



## Method

### Step 1

Preheat oven to 450°. In a large bowl, whisk together broth, oil, lemon juice, and salt. Add potatoes and toss to coat.

### Step 2

Spread potatoes on a rimmed baking sheet and pour any remaining liquid over them. Roast for 25 to 28 minutes, flipping once halfway through, until the potatoes are just tender and the liquid is mostly gone.

### Step 3

Remove from oven, sprinkle potatoes with garlic and oregano, and toss on baking sheet to evenly distribute. Return to oven and roast for 5 to 10 minutes more, until potatoes are golden-brown and edges are crisp.