

Patates Fournou (Greek Lemon-Oregano Roasted Potatoes)

Serves 4

4 medium russet potatoes, peeled and cut into 6 or 8 wedges each
2 tsp. dried oregano
sea salt and fresh ground pepper
2 Tbsp. olive oil
1/4 - 1/3 cup lemon juice (about 1 large, juicy lemon)
~ 1/4 cup low-sodium chicken or vegetable broth

Preheat the oven to 400.

In a baking dish, toss the potatoes, coating well with the oregano, salt and pepper, olive oil and lemon juice. Pour about 1/4 cup chicken broth around the potatoes (enough so there is about 1/4-1/3" of liquid in the pan). Bake for about 45-50 minutes or until fork tender and crispy around the edges, stirring once midway through baking. (If potatoes are done but you want them slightly more crispy/brown, put them under the broiler for a few minutes).