

Greek Lemon Potatoes

4 SERVINGS 1 HOUR 10 MINUTES



INGREDIENTS

5 Yellow Potato (medium, cut into wedges)
2 tbsps Extra Virgin Olive Oil
6 Garlic (cloves, minced)
3/4 cup Chicken Broth
2 tbsps Lemon Juice
1 tbsp Oregano
1 tsp Sea Salt

NUTRITION

AMOUNT PER SERVING

Calories	278	Calcium	54mg
Fat	7g	Vitamin D	0IU
Carbs	49g	Vitamin E	1mg
Fiber	6g	Vitamin K	14µg
Protein	6g	Phosphoro...	162mg
Sodium	780mg	Magnesium	65mg
Potassium	1175mg	Zinc	1mg
Vitamin A	20IU	Selenium	2µg
Vitamin C	57mg		

DIRECTIONS

- 01 Preheat oven to 400°F (205°C).
- 02 In a large baking dish, toss together all the ingredients. Cover with a lid or aluminum foil and bake for 30 minutes. Remove lid and bake for another 30 to 40 minutes, until the potatoes are fork-tender.
- 03 Serve warm and enjoy!

NOTES

LEFTOVERS

Refrigerate potatoes in a resealable container for up to three days.

SERVING SIZE

One serving is equal to approximately one cup of potatoes.

ADDITIONAL TOPPINGS

Top with feta and chopped parsley for extra flavor.

MAKE IT VEGAN

Swap the chicken broth out for a vegetable broth.

