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## Greek Patates

## Ingredients

3 fl oz. extra-virgin olive oil  
2 fl oz. lemon juice, freshly squeezed  
1 shallot, diced  
0.5oz. fresh oregano, chopped  
2 tsp. fresh Italian parsley, chopped  
1 clove garlic, minced  
salt and pepper, to taste  
1.5lb. red potatoes, cut lengthwise into wedges of similar size  
2 fl oz. chicken stock

### Servings

4

Person

## Preparation

- 1 Preheat the oven to 220°C
- 2 Whisk olive oil, lemon juice, shallots, oregano, parsley and garlic in medium bowl and season with salt and pepper to blend
- 3 Toss potatoes with 1/2 cup vinaigrette on heavy large rimmed baking sheet, save the remaining vinaigrette for serving
- 4 Pour the stock around potatoes and sprinkle with salt and pepper
- 5 Roast potatoes for approximately 45minutes, until they are golden, turn them occasionally
- 6 Remove the potatoes and cool them completely then using metal spatula, loosen potatoes from baking sheet to prevent sticking
- 7 Preheat the oven, once again to 220°C and reheat the potatoes for 15 minutes, this results in crispier potatoes
- 8 Drizzel the remaining vinegarette over the potatoes and serve.

## Cooks Note

Prep Time: 20 min; Cook Time: 60 min; Serves 4

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