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by ewfood

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