

Foodnity Recipes

Truly Crispy Greek Lemon Potatoes

15 min Prep time	**35 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**Greek** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs potatoes, cut into wedges
- [ ] 3 tbsp extra-virgin olive oil
- [ ] 2 lemons, zest and juice
- [ ] 4 cloves garlic, thinly sliced
- [ ] 1 tsp dried oregano
- [ ] 1 tsp dried thyme
- [ ] 1 tsp sea salt

Instructions

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, toss the potato wedges with olive oil, lemon zest, lemon juice, garlic, oregano, thyme, and a pinch of salt until evenly coated.
3. Spread the potatoes in a single layer on the prepared sheet; avoid crowding.
4. Roast for 20 minutes, then turn the wedges and roast an additional 15-20 minutes, until golden and crisp.
5. Remove from oven, sprinkle a final pinch of sea salt and a drizzle of fresh lemon juice; serve immediately.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispness, toss the potatoes with a teaspoon of cornflour before oil.
- If you like more garlic, add a second clove after roasting.
- A garnish of fresh parsley adds a pop of color and freshness.