

# **Greek roasted potatoes (with lemon or orange oil)**



## **INGREDIENTS** (for about 4 portions)

- 4 large potatoes
- 150 ml MANI Bläuel olive oil with lemon or with orange
- 2 tsp. MANI Bläuel sea salt
- 1 tsp. pepper
- 3 tbsp. chopped rosemary
- 200 ml broth or water
- 5-6 cloves chopped garlic
- 2 lemons
- 3 tbsp. oregano

## **PREPARATION**

Peel potatoes and cut into 6 long wedges. Whisk chopped rosemary, chopped garlic, salt/pepper, olive oil, lemon juice and water/broth together in medium bowl. Add peeled potato wedges to marinade and coat them completely. Transfer potatoes and marinade to roasting pan. Roast in 200C° oven for 50-60 minutes until fork tender and golden brown. Serve warm and garnish with oregano. It's better to add the oregano AFTER the potatoes are out of the oven because the oregano tends to burn at high temperatures.

More recipes and images can be downloaded at

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Upon publication of a recipe we are looking forward to receiving a copy.

For more information, visit [www.mani-blaeuel.de/en](http://www.mani-blaeuel.de/en)

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