



Greek-Style Potatoes Recipe

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Category: Dinner, Side Dishes

The recipe for Greek-style potatoes in a heavily flavored lemon garlic broth!

Greek-Style Potatoes Recipe

Prep Time:

20 mins

Cook Time:

1 hr 30 mins

Total Time:

1 hr 50 mins

Servings:

4

The ingredients you need:

6 potatoes, peeled and quartered

1 ½ cups water

? cup olive oil

¼ cup fresh lemon juice

2 cloves garlic, finely chopped

2 cubes chicken bouillon

1 teaspoon dried thyme

1 teaspoon dried rosemary

ground black pepper to taste

Let's start !

1

1. Preheat the oven to 350 degrees F (175 degrees C).

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2. In the bottom of a medium baking dish, arrange the potatoes evenly.

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3. In a small bowl, combine water, olive oil, lemon juice, garlic, bouillon cubes, thyme, rosemary, and pepper. Pour the mixture over the potatoes.

4

4. Cover and bake in preheated oven, turning occasionally, until potatoes are tender but still firm, 1 1/2 to 2 hours.