

# Lemony Roast Potatoes

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## Ingredients

1kg potatoes peeled and chopped into chunky wedges 6  
garlic cloves crushed  
1/2 cup chicken broth (or vegetable broth)  
2tbsp white wine  
1/2 cup olive oil  
1 large lemon, zested and juiced (medium to large)  
1 tablespoon oregano dried  
1 teaspoon salt  
1/2 teaspoon pepper  
parsley for sprinkling at the end (completely optional)

## Method

### Step 1:

Grease a large baking dish or tray with olive oil and preheat the oven to 400F / 200C.

### Step 2

Cut the potatoes into chunky wedges and set aside.

### Step 3

In a large bowl combine the garlic, stock, white wine, olive oil, lemon juice & zest, oregano and salt and pepper. Stir well, then add the potatoes and coat well. Pour the potato wedges into the dish/tray in an even layer.

### Step 4

Bake uncovered for 45 minutes. Then stir well, turning all the potatoes and spooning over the liquid. Bake again for another 45 minutes or until the potatoes are well browned.

### Step 5

Scatter with parsley (if using) and serve with some of the delicious juices. Don't forget the burnt crispy bits on the bottom of the pan.

# THE COOKERY

by The Secret Jozi Chef

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