

# Recipe

## Greek Potatoes

By Tiffany Hobson

Serves: 3-4 | Prep Time: 15 min | Cook Time: 15 min

### Ingredients

- 6 russet potatoes, peeled and quartered into ½ cubes
- 8 ounces vegetable broth
- 5 Tbsp granulated garlic powder
- 4 Tbsp dried oregano leaves
- Juice of 1 ½ lemons (save the lemon skins)

### Directions

1. Preheat oven to 400° F.
2. Boil the potatoes in a pot of water until soft, about 15 minutes. Do not overcook the potatoes and make them too soft; otherwise, the potatoes will overcook in the oven.
3. Place the potatoes evenly in a 4.5-liter glass Pyrex dish. Pour the vegetable broth over all the potatoes. Sprinkle half of the garlic and oregano over all the potatoes. Mix the potatoes with the spices well. Add the rest of the spices all over the potatoes. Using a hand juicer, evenly squeeze the lemon juice over the entire dish. Place the squeezed lemon halves in the dish to bake with the potatoes. Cover with a silicone baking mat. Bake for 40 to 45 minutes. Remove the cover over the potatoes and continue cooking for an additional 15 to 20 minutes until the tops of the potatoes have a golden-brown color and they are soft enough to pierce a fork through. If desired, salt to taste.

Source: [drmcDougall.com/recipes/greek-potatoes](https://drmcDougall.com/recipes/greek-potatoes)