Lemon Roasted Potatoes

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour

Chef's Notes

The dressing caramelizes in the oven creating a crispy and golden potato full of mouth watering flavour.

Any leftover dressing will keep for quite a few days in the refrigerator.

Step 1: Making the Dressing

- 8 garlic cloves
- 6 tbsp honey
- 1/2 cup grainy mustard
- 1/2 cup Dijon mustard
- 1 tbsp Greek seasoning (available at most supermarkets)
- 1 tbsp lemon pepper
- 1/2 tsp sea salt
- 1/2 tsp freshly ground black pepper
- 3 tbsp lemon zest
- 1/2 cup lemon juice
- 2 1/2 cups vegetable oil

Note: The recipe for this dressing makes enough for both the Greek Chicken and the Lemon Potatoes. If you are only making one, you will need to halve the recipe.

First, purée the garlic in a food processor. Add the grainy mustard, honey, Dijon, Greek seasoning, lemon pepper, salt and pepper. Pulse a few times to blend. Add the lemon zest and fresh lemon juice. Keep the food processor running and slowly add the oil. Do not over mix. The consistency should be thick, but still pourable.

Step 2: Roasting the Potatoes

- freshly ground black pepper (optional)
- 6 large Yukon gold potatoes
- 1/8 cup fresh rosemary
- 1/2 recipe Greek dressing
- 1/8 cup parsley (optional)

To start, preheat the oven to 400°F (200°C).

To prepare the potatoes, wash and cut them into wedges.

Next, finely chop the rosemary and add it to the potatoes, along with the dressing. Toss to coat.

Next, pour the potatoes onto a prepared baking tray and spread them out. Add some freshly cracked pepper, if desired, and place into the oven. Roast for at least 15 minutes or until the potatoes start to brown slightly. At this point, remove the potatoes from the oven and toss to redistribute the dressing. This will help them to caramelize and cook evenly. Return the potatoes to the oven and roast for another 15 to 25 minutes or until cooked through.

To finish the potatoes, garnish with finely-chopped parsley and freshly-ground black pepper, if desired.