

Roasted Greek Potatoes |

Recipe for 4 servings

Description

Make it simple, but make it good is one of our motto, well here is a perfect exemple of it!

Note

Make sure the potatoes are very tasteful and also that the cooking is spot-on crunchy.

Ingredients

Roasted potatoes

- 500 Gr Baby potatoes
- 2 Tbsp Olive oil
- 1 Unit(s) Lemon
- 2 Tbsp Greek spices
- 4 Sprig(s) Parsley
- Salt and pepper

Greek spices mix

- 1 Tbsp Oregano
- 1 Tbsp Paprika
- 1 Tbsp Garlic powder
- 1 Tbsp Mustard seeds
- 1 Tbsp Celery salt
- 1 Tsp Smoked paprika
- 1 Tsp Fresh ground black pepper
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **425 F°**

Mise-en-place

Cut the potatoes into quarters.

Chop the parsley and zest all the lemon out with a microplane.

Greek spices mix

First of all, start by crushing the mustard seeds in a mortar.

Then all the remaining spices altogether and mix them all up.

Cooking

In a mixing bowl, add in the potatoes, the olive oil, the zests and all the spices. Flat on a cooking tray, roast everything a good 30mins. Make sure the potatoes are properly cooked. At the very last moment add the chopped parsley and Maldon salt.

Bon appétit!