



OLIVE OIL ROASTED LEMON GARLIC POTATOES

2 pounds waxy skin potatoes cut in half (or quarters if large)

Marinade

1/2 cup lemon olive oil
5 cloves fresh garlic, minced
3 tablespoons oregano white balsamic
1/2 cup chicken stock or water
2 teaspoons kosher salt
fresh ground pepper to taste
finely chopped fresh parsley (optional)

Preheat the oven to 400 F. Whisk the marinade ingredients except the water in a large bowl. Toss the potatoes with the marinade and arrange in a single layer on a large baking sheet. Add water to the bottom of the pan with the potatoes. Cook for 40 minutes until the water is evaporated and the potatoes are crusty-golden brown. Adjust seasoning as necessary and serve sprinkled with fresh parsley.