

GREEK POTATOES



**Kitchen
Hacks**
with Chef Stu & fam



TIME: 45 MINS



SERVES: 4

INGREDIENTS

- 6-8 large Yukon gold potatoes, cut into 1" cubes
- 2 tbsp olive oil
- 1 tsp melted butter
- 2 tbsp greek seasoning
- 1 tsp kosher salt
- juice of ½ lemon

DIRECTIONS

- 1 Preheat oven to 425 F. Place baking sheet in oven for at least 10 minutes prior to roasting potatoes.
- 2 Cut all potatoes and set aside.
- 3 Mix all ingredients with potatoes.
- 4 Transfer potato mixture to pre-heated pan and allow to roast for 15 minutes.
- 5 Flip potatoes well with a spatula and allow to roast for another 15-20 minutes.
- 6 Serve and enjoy!

WORKING TOGETHER:

