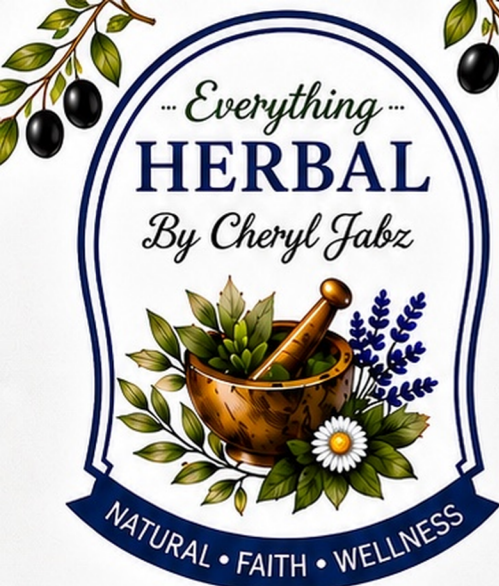




Classic GREEK LEMON HERB POTATOES



BRIGHT • HERBY • IRRESISTIBLE

Crispy on the outside, tender on the inside, and bursting with fresh lemon and Mediterranean herbs.



INGREDIENTS

- 2 lbs baby potatoes, halved
- 3 Tbsp extra virgin olive oil
- 3 cloves garlic, minced
- Zest of 1 lemon
- 2 Tbsp fresh lemon juice
- 1 tsp dried oregano
- 1 tsp dried thyme
- 1 tsp dried rosemary
- ½ tsp sea salt (or to taste)
- ½ tsp black pepper (or to taste)
- 2 Tbsp fresh parsley, chopped
- Lemon wedges for serving

DID YOU KNOW?

Lemon is rich in vitamin C and antioxidants, while herbs like oregano and rosemary support digestion and overall well-being!



PERFECTLY SERVED WITH:

- Grilled Chicken or Lamb
- Greek Salad
- Roasted Vegetables
- Fish or Seafood
- Pita Bread & Tzatziki



DIRECTIONS

- PREPARE POTATOES:** Wash and halve the baby potatoes. Pat dry.
- PREPARE SEASONING:** In a large bowl, whisk together olive oil, garlic, lemon zest, lemon juice, oregano, thyme, rosemary, salt, and pepper.
- COAT POTATOES:** Add the potatoes to the bowl and toss until evenly coated.
- ROAST:** Spread potatoes in a single layer on a lined baking sheet.
- BAKE:** Roast in a preheated oven at 425°F (220°C) for 30–35 minutes, flipping halfway through, until golden brown and tender.
- FINISH & SERVE:** Remove from oven and sprinkle with fresh parsley. Serve hot with lemon wedges on the side.

CHEF CHERYL'S TIPS

- Use small potatoes for the best texture and crispiness.
- Make sure potatoes are in a single layer for even roasting.
- Fresh lemon juice makes all the difference!

Proverbs 15:17
(KJV)

"Better is a dinner of
herbs where love is,
than a stalled ox and
hatred therewith."



GOODNESS IN EVERY BITE

- NATURAL & WHOLESOME**
Simple, real ingredients
- HERB POWERED**
Oregano, thyme & rosemary for flavor & wellness
- RICH IN VITAMIN C**
Lemon supports immunity & healthy digestion



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CHEF CHERYL'S TIP

- NATURAL & WHOLESOME
- HERB POWERED
- HERBAL LIVING
- MADE WITH LOVE



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