



DOWNLOAD
& SAVE

SCAN ME



Lemon Thyme Roasted Potatoes

INGREDIENTS:

- 1½ lbs baby potatoes
- 2 tbsp olive oil
- 1 tbsp fresh thyme
- 2 garlic cloves, minced
- Juice of ½ lemon
- Salt & pepper

INSTRUCTIONS:

1. Preheat oven to 425°F.
2. Toss potatoes with olive oil, garlic, thyme, salt, and pepper.
3. Roast for 35–40 minutes until crispy.
4. Drizzle with lemon juice before serving.



www.EverythingHerbalbyCherylJabz.com

Print • Save • Share