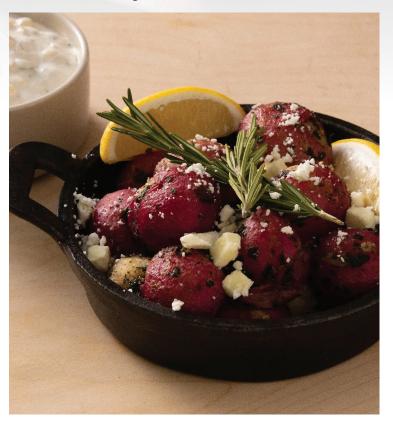


Bring the flavors of the Greek islands to your holiday plate with these vibrant Greek-Style Roasted Potatoes. This dish is incredibly simple to prepare and a staple at Greek celebrations – iconic for its robust, comforting flavors.



## Ingredients:

- 32 oz. Sandridge Seasoned Potatoes #237629
- 2 Tbsp. olive oil #758521
- · 2 tsp. fresh rosemary, finely chopped #165442
- 2 tsp. fresh oregano, finely chopped #165451
- 1-2 Tbsp. fresh lemon juice #311227
- · Zest of 1 lemon
- Salt and freshly ground black pepper, to taste
- Tzatziki sauce #242742

## Instructions:

- 1. Preheat the Oven:
  - Preheat your oven to 425°F. Line a baking sheet with parchment paper.
- 2. Season:
  - In a large bowl, gently toss the potatoes with rosemary, oregano, lemon juice, lemon zest, salt, and pepper until evenly coated.
- 3. Roast:
  - Spread the potatoes in a single layer on the prepared baking sheet. Roast for 15-20 minutes, turning halfway through, until the edges are golden and slightly crispy.
- 4. Serve:
  - Transfer to a serving dish and garnish with extra fresh oregano or rosemary, if desired. Serve warm with a side of tzatziki for dipping.

