

Oven Roasted New Potatoes with Oregano

Ingredients

750 gr new potatoes, scrubbed

2 tbs olive oil

Juice of ½ lemon

1 heaped tbs freshly chopped oregano leaves (or a good sprinkling of dried oregano)

Sea salt and freshly ground black pepper

Method

1. Preheat oven to 200C, gas mark 6. Mix potatoes (halve any larger ones) with oil, lemon juice, oregano and seasoning.
2. Place in roasting tin, cover with foil and roast for 50-60 mins., until potatoes are soft and golden.

Serves 4.