

Lemon and Garlic Roasted Potatoes

| Equipment | Ingredients |
|--------------------------|------------------------------|
| Measuring spoons | 12 small potatoes, quartered |
| Colander | 1 tablespoon butter, melted |
| Lemon squeezer | 1 tablespoon olive oil |
| Large mixing bowl | 2 teaspoons minced garlic |
| Roasting dish | 1 lemon |
| Chopping board and knife | Salt, to taste |
| Spatula | |

How TO MAKE IT:

- 1 Preheat oven to 190oC. Generously coat a large roasting dish with non-stick cooking spray.
- 2 Rinse and drain potatoes well. Cut in quarters and place in a large mixing bowl.
- 3 Mix melted butter with olive oil in a small bowl and drizzle evenly over the potatoes.
- 4 Sprinkle the potatoes with minced garlic and the juice from 1 lemon. Season to taste with salt.
- 5 Transfer potatoes to prepared roasting dish.
- 6 Roast in the oven, tossing with a spatula every 15 minutes or so. Cook for about 40 minutes or until fork tender and golden brown.

