



# Roasted Potatoes with Oregano and Lemon

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Recipe Source: [www.marthastewart.com](http://www.marthastewart.com)

Serves 6

## Ingredients:

- 2 lbs fingerling or other small potatoes, scrubbed and patted dry
- 4 sprigs fresh oregano or 4 tsp dried oregano
- 1 Tbsp extra-virgin olive oil
- Salt and ground black pepper
- 1 Tbsp fresh lemon juice, or to taste

## Steps:

- Preheat oven to 450°F.
- If needed, cut any larger potatoes into halves or quarters so all pieces are equal in size.
- On a rimmed baking sheet, toss potatoes and oregano with olive oil. Season with salt and pepper.
- Arrange in a single layer and roast until potatoes are tender when pierced with a knife, about 30 minutes, tossing halfway through.
- Transfer to a serving bowl and toss with lemon juice.

*Tips from the Test Kitchen: Lining the baking sheet with aluminum foil or parchment paper before adding the potatoes makes for easier clean-up. This recipe was tested with about 1 ½ Tablespoons of lemon juice and it seemed to be just the right amount.*

**Nutritional Facts (Per Serving):** Calories:141, Carbohydrates: 28 grams, Protein: 3 grams, Total Fat: 2 grams, Saturated Fat: 0 grams, Cholesterol: 0 mg, Sodium: 9 mg, Fiber: 4 grams, Sugars: 1 gram.