

Roasted Lemon, Oregano & Feta Potatoes



Serves 4 Prep 10 mins

Cooking 1h 30 mins

Easy

Ingredients

1 kg waxy potatoes, Cyprus if possible
1 stock cube (chicken or vegetable)
100 ml olive oil
2 tsp dried oregano
2 lemons
6 garlic cloves (optional)
sea salt and freshly ground black pepper
100g feta

1. Preheat your oven to 180C fan/gas mark 6. Peel the potatoes, then cut them into large wedges. Place in a roasting tray large enough to hold them all in a single layer.
2. Dissolve the stock cube in a jug with 250ml of boiling water. Whisk in the olive oil and dried oregano, then squeeze in the juice from both the lemons. Crush or finely grate in the garlic and then season generously. Whisk again to combine, then pour over the potatoes, and turn a few times to distribute all the flavours. Shake out the potatoes so they're in one layer.
3. Place the tray in the oven and roast for 1 hour, then carefully turn the potatoes over. The stock at this point should have cooked away. Cook for a further 25-30 minutes, until the potatoes are golden and crisp. Finish by crumbling over the feta, and serve.