



Lemon Herb Roasted Potatoes

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 1 HOUR

Ingredients

- 3 pounds Yukon Gold potatoes, cut into 1-inch pieces
- 6 garlic cloves, minced
- 1/2 cup freshly squeezed lemon juice (about 3 or 4 lemons)
- 1/3 cup olive oil or avocado oil
- 2 teaspoons of Lift UP Custom Spice Blend
- 1/3 cup fresh parsley, minced
- 1 teaspoon fine sea salt, more as desired
- Freshly ground black pepper



Directions

1. Preheat oven to 425°F and line a baking sheet with parchment paper.
2. Cut potatoes into 1-inch cubes.
3. In a bowl whisk together olive oil, lemon juice, garlic, herbs, and spices.
4. Add potatoes to the bowl and toss together to coat
5. Transfer potatoes to the lined baking sheet, making sure that they are spaced evenly apart and that the flat side of the potatoes are touching the baking sheet. If needed, use two baking sheets to make sure they have at least 1/2" of space between them.
6. Bake in the preheated oven for 30 minutes, then flip the potatoes over and then bake for another 30 minutes until crisp and fork tender.

***Special tips: Soak potatoes in water for at least 30 minutes to release starch and leave skins on for extra crispy potatoes.*