



wooden spoon recipes

steam roasted potatoes with oregano and lemon



ingredients

6 medium red potatoes (about 1-1/2 lb.), cut into 3/4 – to 1-inch-thick wedges
2 Tbs. olive oil
Kosher salt
1 tsp. finely grated lemon zest
1 tsp. dried oregano

Position a rack in the center of the oven and heat the oven to 425°F.

Toss the potatoes with the oil and 1/2 tsp. salt on a large rimmed baking sheet, and arrange them cut side down in a single layer. Cover the baking sheet tightly with foil, and transfer to the oven to steam for 20 minutes.

Carefully remove the foil, rotate the baking sheet, and roast until the bottoms of the potatoes are beginning to brown in spots, 15 to 20 minutes. Flip the potatoes with a thin metal spatula, and continue roasting until the potatoes are tender, 7 to 10 minutes more. Immediately toss with the lemon zest and

"If you knew enough Greek, she thought, you could assemble a word that meant divination via the pattern of grease left on a paper plate by broasted potatoes. But it would be a long word."

