

# Patates Lemonates (Greek Lemon Potatoes)

## Ingredients

- 1/2 cup (120ml) extra-virgin olive oil, divided
- 2 1/2 pounds (1.2kg) Yukon gold potatoes, peeled and cut into 2-inch pieces
- Kosher salt
- 2 medium garlic cloves (10g), lightly crushed
- 3/4 cup (180ml) homemade chicken stock or low-sodium store-bought chicken broth, or water
- 1/4 cup (60ml) freshly squeezed lemon juice from about 3 lemons, divided
- 2 teaspoons dried oregano

## Directions

1. Adjust oven rack to middle position and preheat oven to 425°F (220°C). In a 12-inch stainless steel straight-sided sauté pan or skillet, or cast iron skillet, heat 2 tablespoons (30ml) olive oil medium-high heat until shimmering. Add potatoes to skillet, with one cut side down, in a single layer and evenly spaced, and season with salt. Cook, without moving, until potatoes begin to brown around edges, 4 to 5 minutes. Continue to cook, rotating and swirling pan gently to promote even browning and prevent sticking, until potatoes are browned on bottom side, 2 to 3 minutes longer, adjusting heat as needed if some of the pieces brown too quickly.
2. Using a thin metal spatula, flip potatoes onto second flat side. Continue to cook until browned on second side, 4 to 5 minutes. Stir in garlic, and cook until aromatic, about 1 minute. Add remaining olive oil, chicken stock (or water), 3 tablespoons (45ml) lemon juice, and oregano. Bring to a boil, swirling pan occasionally, and season with salt to taste.
3. Transfer skillet to oven and roast until potatoes are completely tender, offering little to no resistance when poked with a paring knife, and most of the stock has evaporated, 25 to 30 minutes.
4. Remove from oven, add remaining 1 tablespoon (15ml) lemon juice, and stir to combine. Season with salt to taste, then serve.

## Make-Ahead and Storage

Patates lemonates can be made in advance and held at room temperature for up to 3 hours, or refrigerated in an airtight container for up to 3 days. Reheat gently on the stovetop or in a 275°F (135°C) oven before serving.

