

# GREEK STYLE POTATOES

Prep Time: 10 mins

Cook Time: 20 mins

Servings: 2

## Ingredients:

2 1/2 cups unpeeled potato wedges  
cooking oil for deep frying  
1 tbsp olive oil  
1 tbsp chopped garlic

2 tsp dried rosemary  
2 tsp lemon juice  
1/4 tsp black pepper  
pinch of salt to taste

## Steps:

1. Heat the cooking oil for deep frying in a nonstick pan, add potatoes and deep-fry a few at a time till they turn golden brown in colour from both all the sides. Drain on an absorbent paper and keep aside.
2. Heat the olive oil in a separate nonstick pan, add the garlic and sauté on a medium flame for a few seconds.
3. Add dried rosemary, potato wedges, lemon juice, pepper, salt, and toss gently on medium heat for two minutes. (Add some chili flakes for a spice kick if desired).
4. Serve immediately.

