Greek Style Potatoes

Prepare on day 2 at start of class

* 4 potatoes, peeled and cut in to evenly sized wedges
* 30 mL olive oil
* 30 mL canola oil
* 5 mL dried oregano
* 5 mL garlic powder
* 1/2 lemon juiced
* 30 mL bottled lemon juice
* 125 mL chicken broth (1/4 cube + 125 mL water)
* Salt and freshly ground black pepper to taste

**Preparation:**

Preheat the oven to 400 degrees.

In a large mixing bowl, add the sliced potatoes and toss them with the remaining ingredients until they are well coated.

Line a large cake pan with parchment. Place potatoes in pan, and pour remaining marinade over top.

Bake in a 400 degree oven for approximately one hour. Carefully turn the potatoes halfway through cooking to prevent them from sticking and to brown them evenly.

Re-season with salt and pepper and squeeze a bit more lemon juice (if desired) when they are fresh out of the oven.